

45TH YEAR
CATALOG Season 1918
**BRENT'S PREMIUM
SEEDS**

Established
1873



The C.S.Brent Seed Co.
INCORPORATED
LEXINGTON, KENTUCKY

ALL
SEEDS
TESTED

To Our Customers

The purpose of this book is to give information. We have departed from the usual type of Seed Catalog in that we have endeavored to give other information than the mere growing of vegetables and field seeds.

On pages 3 to 8 you will find recipes for cooking green vegetables, and pages 58 and 59 contain directions for drying and canning fruit and vegetables. Page 63 contains a list of the various publications issued by the Department of Agriculture which will interest you. The publications are free and may be had by writing the Department of Agriculture at Washington. Pages 32 and 33 are given to the work being done by the Agricultural College of the University of Kentucky.

On account of the war and in order that you may help our Government and our Allies, we have devoted several pages to the use of Corn Meal and other substitutes for Wheat Flour. Corn Meal we can use in this country, our Allies cannot use it. The recipes on page 60 for the use of Corn and Corn Meal will assist you to help our country. Pages 61 and 62 are given to the use of Cow Peas as a meat substitute. By devoting as large a space as possible this year to a garden aid to other food crops, you will not only help yourself, but will also help the poor in this and other countries. Prices will continue high. Even a little garden will help.

How to Order and Remit Read Carefully

Use the order sheet enclosed in catalog if possible. Write your name, postoffice, shipping point or nearest express office, your county and State.

PRICES. We prepay postage on all vegetable seeds, for packets, ounces, and quarter pounds at the prices quoted. For Beans, Peas and Corn when ordered to be sent by mail, add 6 cents per pound; 8 cents per two pounds; for postage in first and second zones. For third zone add 8 cents per pound and 10 cents for two pounds. Other zones add extra postage in proportion. See postal rates below.

All prices are net and while we do not think there will be any great change, are made subject to market change and prior sale.

Parcel Post Rate

WEIGHT LIMIT. The weight limit within the first and second zones is now 50 lbs., and within all other zones 20 lbs.

DOMESTIC PARCEL POST RATES WITHIN U. S. AND POSSESSIONS RATES FROM LEXINGTON, KY.

	First Pound or Fraction	Each Additional Pound or Fraction
First Zone, within 50 miles	5c	1c
Second Zone, within 50-150 miles	5c	1c
Third Zone, within 150-300 miles	6c	2c
Fourth Zone, within 300-600 miles	7c	4c
Fifth Zone, within 600-1,000 miles	8c	6c
Sixth Zone, within 1,000-1,400 miles	9c	8c
Seventh Zone, within 1,400-1,800 miles	11c	10c
Eighth Zone, all over 1,800 miles	12c	12c

Express and freight rates are cheaper in larger quantities. We make no charge for delivery to depot or express office.

WAR TAX. Where parcel post charges amount to 25c or more, a war tax of one cent is assessed for each 25c or fraction thereof. As a special Internal Revenue stamp must be used for this purpose, for our customers' convenience we will pay this special war tax, so in remitting for postage continue to figure as you have done heretofore.

REMITTANCES can be made by any of the following methods: Post Office Money Order, Express Co. Money Order, Registered Letter, New York or Chicago Exchange or for small amounts, postage stamps. Personal Checks on local banks cost us extra for collection but will be accepted if the customer desires.

Orders from customers who are unknown to us and without remittances should be accompanied by city reference. It will save delay in shipping if you refer to a Lexington merchant. We ship no goods C. O. D.

WARRANTIES

We take every possible precaution that suggests itself to us, to insure all our stocks being of good germinating power, and of strong vitality, full and thorough tests being made of each and every variety which we offer for sale, and any stocks which do not prove entirely satisfactory in these tests are thrown out; yet, when so many conditions, both of weather and manner of planting, over none of which we have any control, enter into consideration, it is manifestly impossible for us to guarantee a satisfactory germination under any and all conditions. Consequently—

THE C. S. BRENT SEED CO. give no warranty, express or implied, as to the description, quality, productiveness, or any other matter, of any seeds, bulbs, or plants they send out, and will not be in any way responsible for the crop. If the goods are not accepted on these terms and conditions, they may be returned, and any money which has been paid for same will be refunded.

CATALOGUE
1918



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Calendar of Operations for Different Months

The Seeds to Plant and When to Plant Them

JANUARY

Garden.—Prepare hot beds and sow Beet, Cauliflower, early Cabbage, Lettuce, Onion and Radish; Asparagus beds should be top dressed and given an application of salt or Kaimit. Sow Pansy and other flowers for transplanting.

Farm.—Prepare the ground for later crops just as soon as the weather will permit. Clover and heavy grasses can be sown on late snows or on grass or grain fields.

FEBRUARY

Garden.—The same vegetable seeds mentioned for sowing in January if not sown should be planted now, also in hot beds, Egg Plants, Tomato and Pepper. If the weather will permit, the last of this month the following seeds can be sown in the open ground: Early Peas, Beets, Carrots, Celery, Spring Kale, Parsley, Radish and Spinach, Rhubarb, Horse Radish, Asparagus Roots, Onion Sets and hardy Lettuce Plants should now be set out.

Farm.—Prepare Tobacco beds. In this section, beds are burned with brush and wood. This kills most of the weed seed and insects and the ashes are a fertilizer.

The later part of the month, Canada field Peas, Oats, Grass and Clover seeds can be sown; also Dwarf Essex Rape for grazing.

MARCH

Garden.—This month is the most active for sowing all hardy seeds. The sooner they are in the ground the better. Seeds should be sown as follows: Garden Peas for succession, Cauliflower, early Cabbage seeds, Onion, Celery, Spinach, Leek, Parsley, Lettuce, Radish, Beet, Asparagus, Carrot, Parsnip, Salsify, Kale and early Turnip. Plant Irish Potatoes and Onion Sets if not already planted. Set out Cauliflower, Cabbage and Lettuce Plants, from hot beds, after they have been hardened by leaving the glass open at night. Prepare Melon, Cucumber and Squash hills for later planting. Sow the hardy kinds of flower seeds, as they will flower earlier.

Farm.—Sow winter and spring Oats, Canada Field Peas with Oats, Clover, Grass of all sorts, Tobacco. Sow Dwarf Essex Rape.

APRIL

Garden.—All seeds previously mentioned that have not been sown, can now be sown in the open. Sow for succession: Summer Cabbage, Lettuce, Tomatoes, Beets, Radish and Peas. Early part of the month plant Corn, Okra, Snap Beans. If weather is good the last of the month, plant Cucumber, Cauliflower, Cantaloupe, Watermelon and Squash. If weather is unfavorable, plant in May. Prepare for Sweet Potato Plants.

Farm.—Oats, Clover and Grass Seeds can be sown. Sow them early, also Corn for an early crop.

MAY

Garden.—Plant Cucumber, Melons and Squash, if not already planted, early as possible. Pole, Lima and Snap Beans, Sugar Corn and Radishes. Plant Cauliflower and Cabbage seed for fall plants; set out Tomato, Egg Plant, Sweet Potato and Pepper Plants.

Farm.—Set out Tobacco Plants last of the month. Sow Millet, Sorghums, Cow Peas, Soja Beans, Corn and Fodder Plants.

JUNE

Garden.—Set out Cabbage, Tomato, Egg-Plant, Pepper and Sweet Potato plants. Sow Tomato for late crop, late Cabbage and Cauliflower for winter use. Plant Okra, Watermelon, Cantaloupe, Cucumber, Squash and Pumpkin for late use, and Radish, Pole, Navy and Snap Beans and Sweet Corn for succession. Plant late Potatoes.

Farm.—Sow the Millets, Cow Peas, Sorghum, Soja Beans, Navy Beans, and plant late Corn.

JULY

Garden.—Plant Radish and Snap Beans for succession; Sugar corn for late roasting ears. Cabbage and Celery Plants can be set out. Plant late Potatoes and Ruta-bagas.

Farm.—Corn in drills for ensilage or fodder; Millet and Hungarian for hay; Cow Peas for hay or for soil improver. Buckwheat can be sown for grain, soil improver and feed for Bees. Sow Crimson Clover at the last working of the corn. Dwarf Essex Rape for grazing.

AUGUST

Garden.—Continue planting Snap Beans for the table; also plant at once Cabbage or Celery Plants remaining. Sow Endive, Radish, Parsley, Spinach, Kale and Turnips.

Farm.—Sow Crimson Clover for feed—if not required for feed, turned under, it is equal to manure. It should be sown on every vacant spot. Sow Barley, Buckwheat and Rye for winter covering and grazing, and for grain in the spring. Vetches and Alfalfa can also be sown.

SEPTEMBER

Garden.—Put out Onion Sets, sow winter Radishes, Lettuce, Spinach, Turnips and Mustard.

Farm.—This is the month to sow Winter Oats, as they will get well rooted before winter. They afford excellent grazing and make a good grain crop. Crimson Clover will do well sown any time this month. Sow all kinds of Clovers and Grass, Sand and Winter Vetch. Sow Rye and Barley.

OCTOBER

Garden.—Set out Onion Sets. Plant Cabbage, Lettuce, Kale, Mustard, Spinach and Turnips. Sow Lawn Grass seed; fall sowing does much better than spring sowing.

Farm.—Wheat, Rye, Barley and Vetches can be sown. Also Grasses and Clovers. The Clover should be sown as early as possible.

NOVEMBER

Garden.—Sow Lettuce and early varieties of Cabbage in cold frames. Set out Cabbage and Lettuce Plants. Asparagus, Rhubarb and Horse Radish Roots should be planted.

Farm.—Timothy Seed, Red Top Seed, Wheat, Rye, Barley can be sown. The sooner they are sown the better.

DECEMBER

Garden.—The only seeding that can be done this month is in hot bed or greenhouses where Cabbage and Lettuce can be sown the latter part of the month. Beets and Radishes can also be forced for winter use.

Cooking Recipes

Vegetables gathered in the early morning when they are tender and full of juice and not full grown, properly cooked make most delicious dishes.

In selecting vegetables for your table choose the freshest possible, selecting medium size and not overgrown, though small turnips and full grown, but not ripe egg plants are best.

Vegetables that are not fresh can be refreshed by plunging them into cold salt water for an hour before cooking. Plunged vegetables should be washed before cooking.

Old potatoes should be pared as thin as possible and thrown at once into very cold salt water for several hours, changing the water twice. Both Irish and Sweet potatoes, if frozen, should be baked without thawing. All vegetables should be washed thoroughly before cooking. Vegetables that form heads as Cabbage, Cauliflower, Brussels Sprouts, etc., should be soaked in very strong salt water, heads down, for two or three hours. If there are any worms or bugs they will crawl out. Celery, greens and lettuce sometimes are best cleaned with warm water but must at once be thrown into cold water after cleaning. Cook greens and strong vegetables in boiling salt water. Salt seasons and helps to preserve color. Tubers, roots, cauliflower, brussels sprouts, green beans and peas, when removed from the pod should be boiled gently so as not to break the vegetable. Other vegetables should be boiled rapidly. Fresh vegetables cook in about one-third the time of old ones and in soft water in less time than in hard. During cooking, the cover should be removed or drawn to one side to permit the gases to escape. A piece of red pepper the size of a finger nail, a small piece of charcoal or even a small piece of bread crust dropped in boiling vegetables will help to modify unpleasant odors. The best seasonings for most vegetables are salt and good butter.

Recipes for cooking Soy Beans and Cow Peas, Pages 61-62.

ASPARAGUS

Baked Asparagus.—Use the freshest Asparagus possible, wash and scrape. Cut into equal lengths, tie in bunches of ten to twelve stalks, depending on size. Stand in cold water about half hour. Boil in salt water with the blossom end standing up until tender, drain, cut into inch pieces and put into baking dish; pour over white sauce, cover the top with grated cheese and bread crumbs, bake until light brown.

Boiled Asparagus.—Prepare as for baked Asparagus. When boiled tender, lift bunches from water and drain, serve with butter or cream sauce. Can be served on toast with the same dressings.

Asparagus Omelet.—Make a plain omelet and when eggs are firming, lay over one-half of it hot seasoned tops of Asparagus, and fold over the other half.

Asparagus Soup.—Boil tips and stalks separately; when the stalks are soft, mash and rub them through a sieve. Boil a pint of rich milk, thicken it with a tablespoon each of butter and flour, and add the water in which the Asparagus was boiled and the pulp. Season with salt, pepper, a very little sugar, and lastly a gill of cream, add the tips, boil all together a minute and serve with toast or crackers.

BEANS

All beans with the exception of Limas are suitable to use for soups.

Butter or Lima Beans.—Shell from pods not too matured, place in cold water a short time, then cover with boiling salt water and cook from one to two hours. Serve with melted butter or cream sauce. All shelled kidney beans may be cooked like Lima beans.

String Beans.—Place a piece of salt pork about four inches square in pint cold water, cook for an hour, then add three or four pints of beans that have been strung and broken in pieces and cook for three hours. Should the water boil out, add a little more boiling water, and one-half hour before serving put in a teaspoonful of salt. Use as little water as possible.

Haricot Beans.—Soak a pint of beans over night, cook the next morning until perfectly soft, strain through a sieve and season with one teaspoonful of salt and a saltspoonful of pepper. From this point this mass is capable of many treatments. It is made into a plain loaf sprinkled with bread crumbs, dotted with butter and baked, or it is mixed with cream sauce and treated the same way, or it is made into a plain croquet, dipped into batter and fried, or it is seasoned with a teaspoonful of molasses, vinegar and but-



Cooking Recipes (Continued)

ter and made into croquet, or it is mixed with a French dressing and eaten while it is warm as a warm salad.

BEETS

Wash thoroughly but do not peel. Cook whole in boiling water from one to three hours, depending on size, cook until tender. After draining, the skin may be easily removed. Cut in cubes or slices. Season with salt and pepper and pour melted butter over them. White sauce is also used.

Pickled Beets.—Cook in the same way. When cold, slice and pour vinegar over. Season with salt and pepper.

Beet Greens.—Pull young beets that are not over one inch in diameter. Wash thoroughly. Cook tops and roots together until tender in boiling salt water. A piece of bacon improves flavor. Season with butter, pepper and salt. Serve with or without vinegar.

Swiss Chard.—This variety is grown exclusively for use as greens. Later in the season the wax-like leaf strings may be cooked like Asparagus or pickled.

Boiled Chard.—Wash and cut the stalks one inch wide. Put in boiling water, boil thirty minutes or until tender. Drain, dust with salt, one teaspoonful salt to quart chard. Garnish with hard-boiled egg. Serve with lemon juice or vinegar. Can also be cooked with bacon.

Brussels Sprouts.—Wash in cold water, pick off the dead leaves, put them in two quarts of boiling water, with tablespoonful of salt, and a quarter teaspoonful of bicarbonate of soda. Boil rapidly for twenty minutes with the saucepan uncovered, then drain in a colander, and serve with drawn butter or a cream sauce.

Broccoli.—Broccoli is a species of cauliflower and can be cooked in the same manner.

CABBAGE

Boiled Cabbage.—Take off the outside leaves, cut in pieces from the stalk. Wash thoroughly in cold water, drain well. To a vessel of boiling water add one teaspoon of salt, one-fourth teaspoon of soda. Put the cabbage in this one piece at a time, so that the boiling will not stop. Cook twenty minutes uncovered. Drain, season with butter, salt and pepper, and serve, or with a cream sauce poured over it.

Cabbage Cooked with Pork.—Use half a pound mixed salt pork to one small head cabbage. Prepare the cabbage as for plain boiled

cabbage. Boil the pork gently three to four hours. Drain the cabbage put on to boil with the pork. Boil together for 25 to 45 minutes. Serve meat and vegetable together. Add more salt if needed. Smoked bacon or ham may be used in place of pork.

Cold Slaw.—Shave the cabbage and keep in ice water until crisp. Drain off the water and press tightly between towels or cloths to dry. Pour salad dressing made as follows over it:

1 teaspoon mustard, 1 teaspoon salt, 2 teaspoons flour, $\frac{1}{2}$ teaspoon powdered sugar, a few grains cayenne, yolk 1 egg, 1 teaspoon melted butter, $\frac{1}{3}$ cup hot vinegar, $\frac{1}{2}$ cup thick cream.

Mix dry ingredients, add butter, egg and vinegar slowly. Cook over boiling water until mixture thickens; cool and add heavy cream beaten until stiff.

CARROTS

Boiled Carrots.—Wash thoroughly, scrape (do not peel), cut into balls or squares. Boil in salted water until tender, without a cover. Season with salt and pepper and pour butter over them or serve with cream sauce.

Fried Carrots.—First cook as in boiled carrots, but slice lengthwise instead of squares. Put one tablespoonful of butter into frying pan and when very hot, put in the carrots; brown lightly on both sides, sprinkle with salt, pepper and a little sugar, and garnish with parsley.

Carrot Soup.—Boil a pint of carrots with a piece of butter about as large as a walnut and a lump of sugar until they are tender. Press through a colander and put into a pint of boiling milk, thicken with a tablespoonful each of butter and flour, dilute this with soup stock or chicken broth, and just before taking up add the yolks of two eggs well beaten and two tablespoonsfuls of cream.

CAULIFLOWER

Boiled Cauliflower.—Remove the outer leaves, pare. Pour cold water over it and let stand a short while. Drain, cook in boiling water, uncovered, until tender and will keep its shape. Pour a well-seasoned cream dressing over it. Do not season the cauliflower until done. It is sometimes cooked tied in cheese cloth, which makes it white.

Baked Cauliflower.—Boil cauliflower in salt water, separate into small pieces, and put in a baking dish, make a cream sauce and pour over



Cooking Recipes (Continued)

it. Cover the mixture with bread crumbs, dot with butter and bake a light brown. Grated cheese may be added if desired.

CELERY

To Crisp Celery.—Let it lie in ice water two hours before serving. To fringe the stalk, stick several coarse needles into a cork and draw the stalk half way from the top several times, and lay in the refrigerator to curl and crisp.

Creamed Celery.—Wash, scrape and cut celery into inch pieces, and cook about twenty minutes, or until soft, in boiling salt water; drain, and to two cups celery add one of white sauce.

Celery Soup.—The ingredients are two heads of celery, one quart of water, one quart of milk, two tablespoonfuls of flour, one teaspoonful of salt, two tablespoonfuls of butter and a dash of pepper. Wash and scrape celery and cut in half-inch pieces, put in boiling water and cook until soft. Mash the celery in the water in which it is boiled and add salt and pepper. Let the milk come to a boil; cream together the butter and flour and stir the boiling milk into it slowly; then add celery and strain through a sieve, mashing and pressing with back of spoon until all but the tough fibers of the celery are squeezed through. Return the soup to the fire and heat until it is steaming, when it is ready to serve.

CORN

Boiled Corn.—See that the corn is as fresh as possible, shuck and remove silk. Boil in salt water twenty to twenty-five minutes. Serve on the cob or cut off and season with salt and butter.

Roast Corn.—To roast sweet corn, leave the husks on the cob, put in a slow oven, bake for one-half hour. Do not remove the husks until ready to serve.

Fried Corn.—Use enough corn and corn pulp which has been cut and scraped from the cob, to fill two cups. Melt one tablespoonful of lard or pork dripping in the hot skillet. Put in the corn and cook for twenty minutes and keep stirred. Add salt and pepper to taste.

Corn Fritters.—To two eggs beaten together add two cups of grated corn, one-fourth cup of flour and tablespoonful of baking powder and season with salt. Fry by the spoonful in boiling fat until brown.

Corn Pudding.—Use two cups of grated corn, two cupfuls of sweet milk, two eggs beaten, one teaspoonful of salt and one tablespoon of butter. A little sugar may be added if desired. Mix up in baking dish and bake until it thickens.

CUCUMBER

Boiled Cucumbers.—Peel the cucumbers unless too young, place in boiling salt water. When boiled, put them in cold water to firm them. When ready to use, heat quickly in butter without frying them, season with salt and pepper and serve with any good sauce. Old cucumbers may be treated in the same way, mash and run through a colander and serve with butter, pepper and salt.

Fried Cucumber.—Pare cucumbers, cut into quarters and boil for three minutes. Drain and dry pieces. Season with salt and pepper, roll in flour or crumbs and egg with more crumbs and fry in deep fat for twenty minutes.

Cucumber Salad.—Peel the cucumbers, slice as thin as possible, cover with salt, let stand one hour covered, then put in colander and let cold water run over them until all the salt is off. Make a bed of cress or lettuce leaves and pour over French dressing; or prepare as above, pour over vinegar, give a little dash of cayenne pepper and add sour milk. Cucumbers sliced very thin with a mayonnaise dressing make a very excellent sandwich filling.

EGG PLANT

Fried Egg Plant.—This vegetable fried in fat is being used by some as a substitute for meat. To fry, remove the skin, cut in quarter-inch slices. Sprinkle the slices with salt and stack them one on another. Place a plate or weight on the stack to squeeze out the juice. Let stand for an hour and drain. Dip the slices in egg, then in dry bread crumbs or flour and fry in deep fat until brown.

Stuffed Egg Plant.—Boil for fifteen minutes or until tender in salted water. Cut the plant in halves lengthwise. Scrape out the inside and mash the pulp fine. Season with butter, pepper and salt and a few drops of cream. Fill the shells in with this mixture, sprinkle with buttered bread crumbs. Place on a pan in the oven and brown.

KALE AND KOHL RABI

Kale.—See that the Kale is thoroughly washed, then boil hard for one-half hour with salt pork. Drain and serve. Kale is sometimes seasoned with poached eggs and is eaten with or without vinegar.

Kohlrabi.—This vegetable combines somewhat the flavor of the cabbage and turnip, and should be used when the diameter of the bulbs is from 2 to 3 inches.



Cooking Recipes (Continued)

Boiled Kohl Rabi.—Wash and pare the bulbs, then cut into thin slices. Boil in slightly salted water until tender (about forty minutes), keep cover partly removed. Pour off the water, season with butter, pepper and salt.

Fried Kohl Rabi.—Parboil for half an hour, cut in half and fry for fifteen minutes in butter. Season with salt and pepper and serve in the butter in which they are cooked.

LETTUCE

Boiled Lettuce.—Take four or five heads of lettuce that are not suited for salad, remove the stalks retaining all sound leaves. Wash thoroughly. Boil in salted water until tender, then drain. Heat in sauce pan with butter and salt and pepper.

OKRA

Okra.—The most usual way to cook Okra is to boil it. If the pods are small, cook whole; if not cut in inch pieces. Boil in salted water until tender, about twenty-five minutes. Drain, season with salt and pepper and pour melted butter over them. Cream sauce also can be used.

Okra Soup.—To one cup of sliced Okra, $\frac{1}{2}$ cup each cooked stringed beans, corn, peas, and tomatoes, add five cups of stock and allow to simmer for twenty minutes. Season with salt and pepper.

Baked Okra.—Arrange alternate layers of sliced cooked okra and tomato in a well-buttered baking dish, separating them with layers of boiled rice well seasoned with salt and pepper and dotted with butter. Cover the top with fine buttered bread crumbs (1 tablespoon butter to 1 cup crumbs) and brown in hot oven.

ONIONS

Onions.—Peel and slice onions under water to keep the volatile oil from the eyes. A cup of vinegar boiling on the stove modifies the disagreeable odor of onions cooking. Boiling a frying pan in water with wood ashes, potash or soda in it removes the odor and taste of onions. To rub silver with lemon removes the onion taste from it. Leaves of parsley eaten like cress with vinegar hide the odor of onions on the breath. Onions to be eaten raw or cooked will lose their rank flavor if they are pulled and thrown into salt water an hour before use. Two waters in boiling accomplish the same purpose.

Boiled Onions.—Wash, cut off tops and roots and remove outer skin. Boil in salted water until tender, length of time depends on size of onions. Small young onions should be served whole, season with salt, pepper and melted butter or cream sauce. Old onions should be cut in pieces or mashed and served in a cream sauce.

Stuffed Onions.—Boil onions one hour in slightly salted water, and remove the centers. Make a stuffing by taking the part from the onion chopped fine and mix with minced chicken or ham and some buttered bread crumbs, season with salt and pepper. Mix well and fill the onion shells, put in a baking dish with a little water. Cover the dish and bake until tender. Just before serving, remove the onions, dust over with bread crumbs and dots of butter, return and bake until brown.

Onion Pickles.—Choose small uniform onions make a brine that will hold up an egg, and pour over the onions boiling hot. Let them lie in this twenty-four hours, then drain and wipe dry and put into bottles. Pour over them cold cider vinegar, seasoned with sliced horseradish, whole pepper and mace. Put in bottles and seal.

PARSNIPS

Parsnips.—Wash, clean, boil one hour or more until done in salted water, then scrape off the skin. Cut lengthwise into slices, cover with rich milk, seasoned with salt, pepper and butter, bring to boil and serve. Or dip the slices in butter and then in flour and fry until brown on both sides.

Parsnip Fritters.—Proceed as with boiled parsnips, then mash, season with butter, salt and pepper, shape in small round flat cakes, roll in flour and fry in butter.

Mashed Parsnips.—Boil parsnips tender in salted water, drain and mash them through a colander. Put the pulp into a saucepan with two or three tablespoonsfuls of cream and a small lump of butter rubbed in flour, stir them over the fire until the butter is melted and serve.

PEAS

Boiled Peas.—Shell the peas and drop slowly into boiling salt water. Boil the peas about twenty minutes or until tender in uncovered vessel. Drain and season with salt and pepper and a little butter. A sprig of parsley or mint is sometimes used for flavor and color.



PREMIUM SEEDS



Cooking Recipes (Continued)

Sugar Peas.—The green pods of the sugar pea may be prepared like string beans. Gather the pods while the seeds are still very small. Cover with boiling water and boil gently until tender. If they are young and fresh, they will cook in twenty-five or thirty minutes. Pour off some of the water, which will serve for soup. Season with salt and butter and serve at once. When the pods are fresh and tender, they have an exquisite flavor. When the seeds have grown large and the pods become tough, they may be shelled and cooked like any other variety of peas. The seeds of the sugar pea are tender and fine flavored.

Peas Omelet.—Make a plain omelet in usual way and when the eggs are firming, pour on half the omelet a pint of young peas which have been boiled until tender, then fold omelet and serve.

PEPPERS

Green Peppers.—Green peppers sliced make a delightful salad. They can be used alone or with other salad plants, chili sauce and chow chow.

Stuffed Peppers.—Use only tender sweet peppers. Cut off the stem and remove all the inside pulp and seeds, be sure to remove all the seeds. Stand in cold water an hour. Drain and fill with chopped cooked chicken, veal or beef. Mix with almost equal weight of bread crumbs and a large lump of butter. Season with salt and either a little chopped onion or parsley and two or three tablespoonfuls of cream. Put in a pan with a little water, sprinkle buttered bread crumbs over the top and brown in oven. Takes about forty-five minutes. Serve with tomato sauce.

Deviled Peppers.—Use green bell peppers, cut off the stem and remove the inside. Chop cooked cold ham, and with it as many eggs as one wishes, or chop tongue, veal or chicken, and use the following salad dressing: To a pint of meat use the yolk of a hard-boiled egg, rubbed smooth in a scant tablespoonful of melted butter, a half teaspoonful of made mustard, half a teaspoonful of sugar, add enough vinegar to make it thin and stir in the meat. Fill the pepper with this mixture, rounding it up high.

POTATOES

Baked Potatoes.—Take smooth potatoes, wash clean and drain. Place in baking pan not too close together. Put in hot oven. Medium size potatoes will bake in hot oven in forty minutes if not too many at one time. Larger and more pota-

toes will require about an hour. Serve as soon as baked. Break open if they are to keep any time after cooking.

Boiled Potatoes.—Pick out potatoes as near same size as possible. Wash thoroughly, peel old potatoes. Scrape new ones. Let wilted potatoes stand for an hour in ice cold water. Cook in boiling salted water for thirty minutes. Small potatoes will cook in three minutes less, extra large, five minutes longer. Drain and sprinkle with little salt, when drained, set on back of stove with cover little removed to permit steam to escape. Can be served plain with butter, pepper and salt or cream saucc.

Mashed Potatoes.—Mash boiled potatoes with potato masher, add four tablespoonfuls cream or milk and butter, beat until light and white. Can be served plain or baked in various shapes by setting in oven and baking light brown.

Cold Mashed Potatoes.—Mold the potatoes into cakes about three inches in diameter and an inch thick. Dip in flour and fry in small quantity of fat on both sides.

French Fried Potatoes.—Prepare potatoes as for boiling. Cut the raw potatoes in the desired shapes and dip in deep fat and fry. Drain, serve hot.

American Fried Potatoes.—Boil the potatoes, slice and fry with little grease. Keep potatoes stirred to prevent burning.

Hashed Brown Potatoes.—Chop the potatoes, season with salt, pepper and a little onion. Put tablespoonful of butter in hot skillet. Pour in the potatoes and press down, permit to brown. Turn like an omelet. Serve at once while hot.

Baked Sweet Potatoes.—Handle and bake in same way as Irish Potatoes. Small ones require half an hour; larger ones from three quarters to an hour, depending on size. If wanted moist and sweet, bake longer.

Fried Sweet Potatoes.—After boiling medium-size potatoes forty minutes, cut in slices and fry ten minutes in deep smoking hot fat.

Escalloped Sweet Potatoes.—Boil the potatoes and scrape off skins. When done, slice lengthwise in half-inch slices. In bottom of baking dish put bits of butter, then a layer of potatoes, sprinkle sugar and bits of butter, then another layer of potatoes, sugar and butter until dish is filled. Put in oven, bake until sugar and butter melt and top begins to brown.



Cooking Recipes (Continued)

PUMPKIN

Baked Pumpkin.—Slice the pumpkin in quarter-inch slices, peel, put in bottom of baking dish. Put layer of sugar, dash of cinnamon and proceed as with scalloped sweet potatoes.

Pumpkin Pie.—Take two cups of mashed stewed pumpkin, add one cup of rich milk, two tablespoonfuls of butter, one cup sugar and yolk of two eggs. Mix thoroughly. Season with a little salt, a little cinnamon, ginger or nutmeg as preferred. Beat the white of eggs and add last. A good pumpkin pie will puff up a little when done.

RHUBARB

Stewed Rhubarb.—After washing, cut into inch lengths, cover with fresh water, heat to a boiling point. Drain, add two cups of sugar to each quart of Rhubarb and simmer about five minutes.

SALSIFY

Boiled Salsify or Oyster Plant.—Cut off tops, scrape off skins, cut into small pieces, place in cold water with a little lemon juice or vinegar to prevent turning dark. Boil three quarters of an hour until tender. After fifteen minutes boiling add a little salt. Season with little salt and serve with cream sauce. A little salt codfish picked very fine and put in when done is thought to improve the flavor.

Escalloped Salsify.—Treat boiled salsify in same way as in scalloping white potatoes.

Salsify or Vegetable Oyster Soup.—Cut fine enough Salsify to make a pint, boil in pint of water until soft, mash and put through a sieve. Add this both liquor and pulp to three pints of boiling milk, thicken with a tablespoonful of flour. Season with butter, salt and pepper. Stir in three tablespoonfuls of cracker dust.

SQUASH

Squash.—Wash, peel and cut into small pieces. Boil for half an hour. Drain, mash pieces while hot and season with butter, salt and pepper. Summer squash may be cut in slices and fried like egg plant. Winter squash may be cooked in the same manner.

Baked Winter Squash.—Cut in small pieces to serve individually, bake with the rind on, scoop out the squash, season it with butter, pepper, salt, a little sugar and cream, and replace in shells; an allowance of two or three extra pieces should be made to give filling enough to heap the shells, dust a few bread or cracker crumbs over the top, dot with a bit of butter, bake a nice brown and serve.

SPINACH

Boiled Spinach.—Clean thoroughly by cutting off roots, removing all wilted leaves, break the good leaves apart and drop in pan of clear water, wash, change water and continue to do this until the Spinach is cleaned. Put half peck Spinach in three quarts of water with tablespoonful of salt. Boil until tender. When it starts to boil, remove cover slightly to one side to permit steam to escape. Pour into sieve and let drain well. Chop coarse or fine as desired. Chopped fine, flavored with butter, salt and pepper. Can be served with poached egg on top of it.

TOMATOES

Stewed Tomatoes.—Peel the tomatoes by putting in boiling water for a minute and the skin will then slip off easily; cut in small pieces, boil freely for about half an hour from the time it begins to boil. Season five minutes before cooking is finished with one teaspoonful salt and sugar and two teaspoonfuls of butter. Sometimes a small amount of broken bread crust is added.

Baked Tomato.—Tomatoes can be cooked without stuffing or they can be stuffed with bread crumbs, butter and chopped tomato. If cooked whole, cut a cross in the top. Peel, lay stem-end down in the pan with little water. Season with pepper, salt and a little sugar and butter. Sprinkle with stale bread crumbs. Bake for twenty minutes.

Fried Tomatoes.—Cut the tomatoes in thick slices, roll in flour, corn meal or egg and bread crumbs, and fry in butter on both sides until brown. Season with salt, pepper and a little sugar (if ripe tomatoes are used) while cooking. Leave off the sugar for green tomatoes. Green fried tomatoes are delicious, tasting much like fried oysters. Use corn meal with these.

TURNIPS

Boiled Turnips.—Wash and cut into small blocks. Cook in boiling water for ten minutes. Drain and pour over them fresh boiling water, continue to boil until tender. Drain, season and serve with salt, pepper and butter.

Turnips au Gratin.—Slice boiled turnips into thick slices. Place in layers in buttered baking dish with melted butter, salt, pepper and grated cheese between each layer. Fill to top of dish with cheese on top. Bake for twenty minutes.

We hope the recipes we have given will be a help to you. If you have any recipes of your own that you care to send in we will be glad to receive them, and when we can use them, will do so, giving you credit for them in our next catalog.



PREMIUM SEEDS



Brent's Premium Vegetable Seeds War and Seed Prices

The war has completely upset seed production the world over. For the last two years conditions have grown steadily worse and reserves carried over by seedsmen have reached the vanishing point. Many crops were short in 1916 while the present, 1917 crop, shows shortages and failures practically all along the line, due to continued bad weather at different times during the planting, growing and harvesting times. Added to this many seed growers refuse to plant crops for seed on account of the high prices prevailing for staple and truck crops.

There is no doubt but that some items will be exhausted. Order only what you need and order early. Prevent waste. The seed wasted might make a crop for one or one else. "Do your bit." Plant a garden. Buy the best "BRENT'S PREMIUM SEEDS."

Planting a Garden

In planting a garden it is well to work for a rotation of crops and to lay out the beds in symmetrical form. Where irrigation cannot be practiced have the celery and late cabbage on a moist soil but for all general purposes a porous clay soil overlaid with sandy loam or a good clay loam will do for any average crop that the average gardener may wish to raise. If you desire early vegetables it is well to begin with hot-beds and cold frames in January and February. These consist of frames filled with soil to about 6 or 8 inches of the top and covered with sash or window glass. The cold frame has no other means of heating save the sun's rays striking on the glass while the hotbed is like the cold frame, except that it is heated by a depth of fermenting manure under the soil, the temperature never being allowed to go below 50° at night or about 70° in the day time. As the plants come up and grow strong and the weather becomes warmer the sash may be removed during the day, being replaced at night or in inclement weather and when the plants are big enough they should be transplanted to the open garden. In this way egg plant, peppers, tomatoes, melons, cabbage, cauliflower, lettuce, radishes, etc., are all brought in much earlier than would be the case were the seeds planted directly in the open, though it is by no means necessary to the success of your garden.

Artichoke

Sow seeds in April or May in deep, rich, sandy loam with plenty of well-rotted manure. When large enough, transplant into rows three feet apart and two feet in the row.

LARGE GREEN GLOBE.—Flower heads can be cooked like Asparagus. Pkt., 10c.

JERUSALEM ARTICHOKE.—The tubers are planted like potatoes, about three bushels to acre. They are excellent for feeding stock, especially hogs. Write for prices.

Asparagus

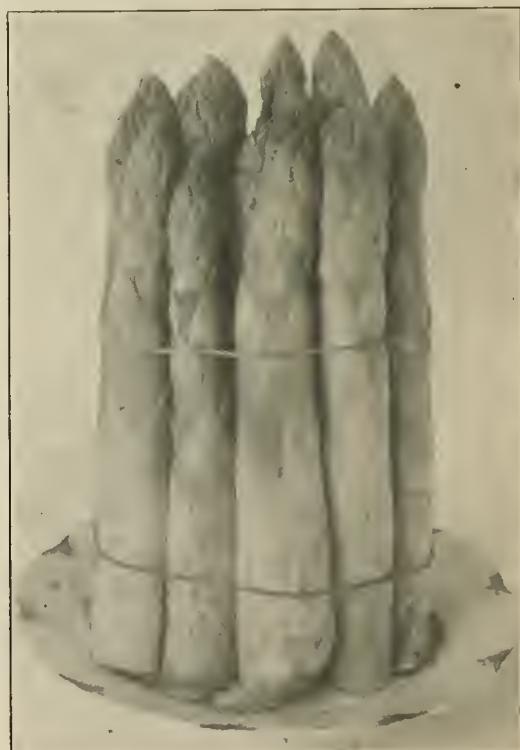
ASPARAGUS CULTURE.—Almost any good loamy garden land is good for Asparagus. One ounce of seed will produce about 200 plants. Sow in rows 12 to 15 inches apart as early in the spring as the ground permits and give it good cultivation. Thin the plants to 2 or 3 inches apart. For the permanent bed a deep, warm, rich, loamy soil is necessary, deeply and thoroughly worked, manured and fertilized. When the seedlings are two years old set them 18 to 24 inches apart in furrows 8 to 10 inches deep and separated by a distance of 2 to 3 feet and cover lightly at first, then gradually fill in with soil. In the early spring plow the bed shallowly or pulverize with a harrow, and in the fall cover with manure or compost. The second season after planting, hill up the rows and cut sparingly for use, the young shoots which appear about the ground. After that the bed will give good crops. The two years given to growing the seedlings may be saved by procuring the two-year old roots and planting them, which is a very satisfactory arrangement.

INSECT REMEDIES.—For the asparagus beetle, spray with Arsenate of Lead, 3 lbs. to 50 gallons of water. Or dust with Slug Shot, air slaked lime or Dry Arsenate of Lead, while the dew is on the plant.

COLUMBIAN MAMMOTH WHITE.—Produces shoots which stay white as long as fit for use without earthing up or any other artificial blanching. Nearly all seedlings will produce clear white shoots. Pkt., 5c; oz., 15c; 1/4 lb., 25c; 1 lb., 75c.

CONOVER'S COLOSSAL.—A standard variety. Popular, productive, good. Pkt., 5c; oz., 15c; 1/4 lb., 25c; 1 lb., 75c.

PALMETTO.—A large, dark-green variety. Pkt., 5c; oz., 15c; 1/4 lb., 25c; 1 lb., 75c.





Dwarf Beans

Also called String, Bush, Bunch, and Snap Beans.

CULTURE.—No crop responds more readily than Beans to good soil and cultivation. If too rank manure is used, however, they show a tendency to run too much to vine. Beans are very sensitive to cold and wet, and really should not be planted in this section until early in April, tho frequently they are put in in March. The Fall crop is put in in August. Plant in rows $2\frac{1}{2}$ feet apart, covering one to two inches deep, and allowing 3 to 4 inches apart in the row for green varieties, 4 to 6 inches for wax. For a succession, for private gardens, plant at intervals of two weeks, except during June and July, as they generally do not do well during these very hot months. Give frequent shallow cultivation up to the time of blossoming, not, however, when the ground is wet, or dew on the vines, as it is liable to cause rust.

Two pounds are sufficient for 100 feet drill, 60 to 90 pounds to acre.

INSECT REMEDIES.—For the Bean Leaf Beetle which eats holes in the leaves, or the Blister Beetle, spray with arsenate of lead, 2 lbs. to 50 gallons of water.

For the Bean Aphis or Lice, spray with diluted Kerosene Emulsion or Tobacco extract.

For Fungus diseases and rust, spray with Bordeaux Mixture.



Red Valentine

EXTRA EARLY RED VALENTINE.—A standard green-podded variety and more extensively grown than any other garden sort. Vines medium to large, erect, with dark green leaves; pods about $4\frac{1}{2}$ inches long, are very fleshy, crisp and tender. It is resistant to disease and will thrive well on any kind of soil. A first-class market variety and one of the best and most popular of all the green podded sorts. Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.25.

BLACK VALENTINE.—A recently introduced variety which has become quite popular, and grown with great profit in the South. The plant is extremely hardy and early. The pods are borne profusely and are very large and extremely handsome in appearance. The color is a rich dark green, and the pod, while of excellent table qualities, is sufficiently fine grained and firm as to make it a splendid and profitable sort to ship to distant markets. Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.25.

Green Podded Varieties

BURPEE'S STRINGLESS GREEN POD.—This new bean produces a vine similar to Red Valentine, but develops pods to an edible condition in 42 days, about four days earlier than Valentine. The pods are green, not quite so round as Valentine and less curved. The pods are stringless, absolutely so, this quality at once placing the variety at the top of the list among table beans, while the early maturing is of great merit. This stringless quality is of particular value, the pods breaking as short and free as pipe stems. Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.25.

GIANT STRINGLESS.—A very hardy, stocky vine, pods long, round and green in color, of exceptionally fine quality and stringless throughout its entire growth. About a week earlier than Red Valentine and much more prolific. Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.25.

TENNESSEE GREEN POD.—This dwarf snap bean, although new to the seed trade, has for several years been grown in the South, and wherever known is freely spoken of in terms of highest praise. Vine prolific, foliage dark green with leaves large and crumpled. Pods long, flat, irregular in shape, bright green and of most excellent quality. Seed medium size, oval, flat, yellowish brown in color. Pkt., 10c; lb., 50c; 2 lbs., 90c; 15 lbs., \$6.00.

EARLY SIX WEEKS.—A long, flat-podded, very productive variety, notwithstanding a greater degree of frost and cold weather than any other, and on that account is preferred for first planting; also excellent for pickling, for which purpose it should be planted about the last of August. Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.25.

REFUGEE.—Late, or 1,000 to 1. Vine large, spreading, exceedingly hardy, very late, and for this reason used for late planting and for pickles. The pods are long, cylindrical, green and of good quality. Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.25.

Varieties for Shelling

The largest return will result from planting in drills from two to three feet apart and leaving the plants two to six inches apart in the row. Up to the time of flowering they should have frequent shallow cultivation, but any mutilation of the roots by cultivation after the plants come into bloom is likely to cause the blossoms to blast and so cut off the crop. The cultivation of beans should always be very shallow.

LARGE WHITE MARROW.—The standard large white bean commonly sold in market. Beans are good green or dry; of vigorous growth and productive. Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.25.

WHITE NAVY.—Valuable chiefly as a field bean and considered by many the best baking variety. Pkt., 10c; 2 lbs., 75c; 15 lbs., \$5.25.



PREMIUM SEEDS



Beans—Continued

ROYAL DWARF, or WHITE KIDNEY.—Excellent cooked with sweet corn, making "succotash." Among the best as a winter bean. (Crop failed.)

RED KIDNEY.—Similar to White Kidney, except being of a dark pink color. Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.25.

DWARF HORTICULTURAL, or Bush Cranberry.—Very productive and compact in growth. Pods medium length, broad, thick, curved and splashed with red. Very desirable as a green shelled bean, maturing early. Seed large, oval, plump and splashed with bright red. (Crop failed.)

Pole Beans

Pole Beans are even more sensitive to cold and wet than the Dwarf varieties, and should be sown two weeks later. After settled warm weather, set poles four to eight feet long in rows four feet apart and extending north and south, the poles being three feet apart in the row. Around each stake plant five to eight beans two inches deep.

Two pounds will make about 100 hills. Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.25.

KENTUCKY WONDER OR OLD HOMESTEAD. Pods green, nine inches or more long, nearly round, fleshy, stringless, and of excellent flavor. Dry beans, long, oval, dun-colored. It is an early and most prolific variety. Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.25.

WHITE SEEDED KENTUCKY WONDER, or ST. LOUIS PERFECTION.—Similar to the above except that the seed is white and pods not quite so large. It is desirable for shelling when green, also valuable as a dry bean for Winter use. Known also as Berger's Stringless Green Pod. Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.25.

CREASEBACK.—Early pods; long, round, green, tender and stringless white beans. Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.25.

HORTICULTURAL POLE, OCTOBER, OR SPECKLED CRANBERRY.—A well known variety with beans of high quality, either green or dry, not as vigorous a grower as some of the others. Also known as "Wren's Egg." Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.25.

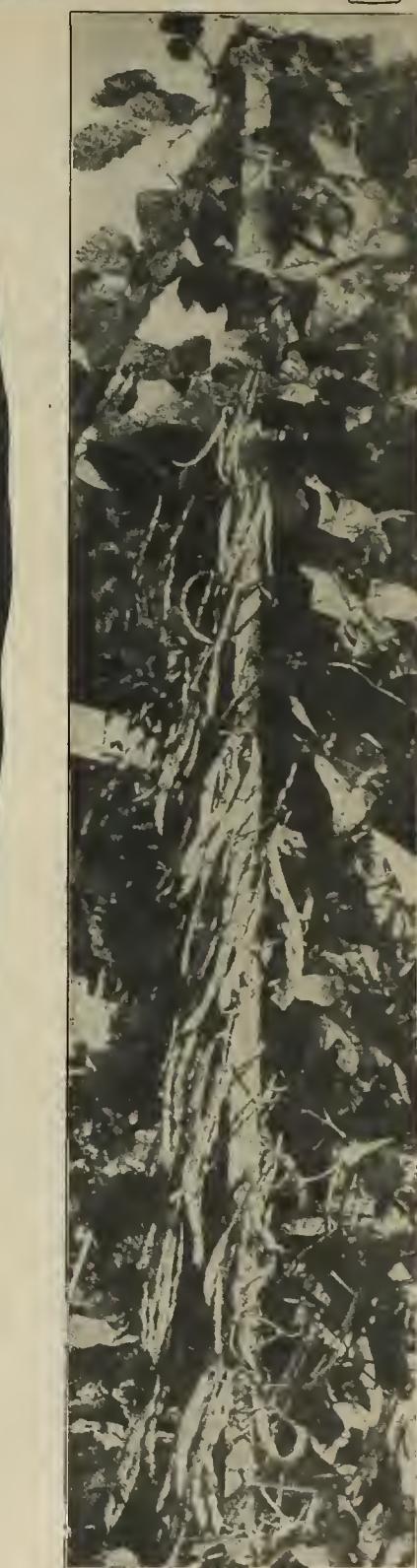
LAZY WIFE.—This is a superior variety for the home garden, also as a field bean among corn. Desirable either for cooking in the pod or shelled for Winter. The large green pods are from 4 to 6 inches in length. Very tender, of delicious flavor. They are broad and thick, and are stringless until quite large. Dry beans are round, pure white. Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.25.

CUT SHORT, or CORN HILL.—An old variety that is in favor for planting among corn. It will yield a good crop without the use of poles. Beans nearly oblong, cut off at the ends, white and partially dotted with spots. (Crop failed.)

DUTCH CASE KNIFE.—This is also used as a corn-hill bean. Pods long and flat; beans flat, kidney shaped, while of excellent quality, green or dry. Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.25.

REMEMBER.—If anything you buy of us proves unsatisfactory in any way, your money will be refunded cheerfully, and without argument, upon the prompt return of the goods. No firm is more anxious to do the "square thing" than

The C. S. BRENT SEED CO.



Kentucky Wonder



THE C.S. BRENT SEED CO. INC.



Wax Beans

CURRIE'S RUST-PROOF WAX.—An excellent Wax Bean in every respect. Rust proof, tender, thick, flat pods of very good quality. Very little string in early stages, developing a little when nearing maturity. Fit for table use 47 days from planting. (Crop failed.)

GOLDEN WAX.—The old standard wax sort. Productive and early with yellow semi-round pods of good quality, ready to pick 49 days from planting. Pkt., 10c; lb., 50c; 2 lbs., 90c; 15 lbs., \$6.00.

GERMAN BLACK WAX (Black Seed).—Very early, round yellow pods, a well-known standard sort. Pkt., 10c; lb., 50c; 2 lbs., 90c; 15 lbs., \$6.00.

Dwarf Lima Beans

Dwarf or Bush Limas should be planted three feet apart, dropping two or three beans fifteen inches apart in the row. Cover about an inch deep. Dwarf Limas require no support.

BURPEE'S DWARF LIMA.—Plants make perfect bushes from eighteen inches to two feet high. They are sure croppers and immense yielders. Pods as large as those of the Pole Lima, and contain three to five beans of the best quality. Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.50.

DREER DWARF LIMA.—Thick pods and large, thick beans three or four on a pod. Ripens fully ten days earlier than the Pole Lima of same name. Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.25.

HENDERSON'S BUSH LIMA.—Valuable on account of extreme earliness. Extremely productive, tender, and delicious. The dry beans are small and white. The best variety to use for canning. Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.50.

FORDHOOK BUSH LIMA.—This is an excellent Bush Lima Bean for the home garden. It is a type between the Burpee's and Dreer's. Very good yielder, the pods being well filled with thick, meaty beans, which are excellent for cooking. Pkt., 10c; lb., 50c; 2 lbs., 90c; 15 lbs., \$6.00.



Dwarf Lima



Golden Wax

Pole Lima Beans

Lima Beans are not only profitable as green shell beans, but are also a paying crop to sell as dried beans during the winter.

They are always in demand and bring good prices. Lima Beans will not grow until the weather and ground are warm; if planted earlier the seeds are apt to rot in the ground.

KING OF THE GARDEN LIMA.—Vines vigorous and productive, producing a continuous bloom and fruitage to the end of the season. The pods are of enormous size, some specimens measuring from 5 to 8 inches, some containing 7 beans to the pod, all perfectly formed and of superior quality. Pkt., 10c; lb., 50c; 2 lbs., 90c; 15 lbs., \$6.00.

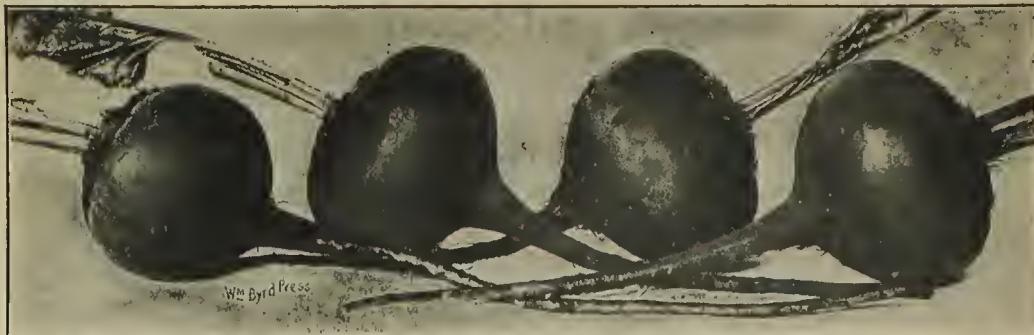
SMALL LIMA or BUTTER BEAN.—Also called Sieva or Carolina. Not nearly so large as the other varieties, but a good bearer, and about 10 days earlier than other varieties. (Crop failed.)

LARGE WHITE LIMA.—A late variety producing large pods and beans. Pods borne in clusters. A standard variety. Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.50.

REMEMBER BRENT—LEXINGTON



PREMIUM SEEDS



Wm Byrd Press.

Crosby's Early Egyptian

Beets

One ounce sows 50 feet of drill; 4 to 6 pounds for one acre.

For early, sow as soon as ground can be worked, and about the middle of May for general crop, in drills 15 inches apart, and 1½ inches deep. As the plants grow thin to six inches in drills. Young plants make excellent greens. Seed will germinate more freely if soaked in warm water twenty-four hours before sowing; but care should be taken not to plant soaked seed in very dry ground. The soil should be a deep rich loam.

CROSBY'S EARLY EGYPTIAN.—Improved strain of the famous Early Egyptian, but producing a deeper or thicker root; of fine form, extremely early, deep red color, almost black, flesh sweet, smooth, tender, and of exceptionally fine quality; can be depended on for best results when grown either in garden or under glass; highly recommended as an early market variety. Pkt., 5c; oz., 20c; ¼ lb., 60c; lb., \$2.00.

EARLY ECLIPSE.—To the grower desiring a very early crop we would recommend this variety as the first to be ready for table use and therefore able to command a high price on the market. It is perfectly smooth and round. The skin and flesh are deep red—very sweet, tender and succulent. It does not grow to a very large size, but is of a fine grain and meatiness not possible in the large varieties. One of the very early beets. Pkt., 5c; oz., 20c; ¼ lb., 60c; lb., \$1.90.

CRIMSON GLOBE.—Handsome in shape, a little deeper than round, with a smooth surface and small tap root. Flesh deep crimson, ringed and zoned. Not desirable for bunching for early use, but is good for main crop, as it keeps well until spring. Pkt., 5c; oz., 25c; ¼ lb., 60c; lb., \$2.00.

IMPROVED EARLY BLOOD TURNIP.—Somewhat similar to the Detroit Dark Red, but larger and much later. A fine variety for summer and fall use. Pkt., 5c; oz., 20c; ¼ lb., 60c; lb., \$1.90.

IMPROVED LONG DARK BLOOD.—Tops large, necks small, leaf stems and vines red, leaf green, roots large, tapering, growing even with the surface. Flesh dark red, zoned with lighter shade, tender and sweet and remaining so when kept till spring. Pkt., 5c; oz., 25c; ¼ lb., 60c; lb., \$2.00.

LONG SMOOTH BLOOD.—Late variety, producing long roots. Excellent keeper; good quality. Pkt., 5c; oz., 25c; ¼ lb., 60c; lb., \$2.00.

SWISS CHARD, or SEA KALE BEET.—It is superior to the common beet for greens; if sown at the same time, it will be fit for use before it. Later the plant forms broad, wax-like stems to the leaves, which are very delicious cooked or pickled. They have a flavor similar to spinach. Pkt., 5c; oz., 25c; ¼ lb., 60c; lb., \$2.00.

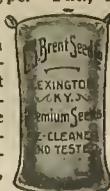
EARLY MODEL.—This is a special selection which our grower has been making for some years. It is a perfect globe in shape, with very small taproot, and the color of the flesh is equal to that of the best long beets in existence. The foliage is very small. The Beets are always smooth and of the deepest blood-red color, while they quickly attain a good size. **EARLY MODEL** has become a great favorite with all planters on ac-



Detroit Dark Red

count of its uniform and thoroughbred type. Pkt., 5c; oz., 25c; ¼ lb., 75c; lb., \$2.50.

DETROIT DARK RED.—A medium early globe-shaped beet of excellent quality. It is especially esteemed on account of its dark-red color which extends entirely through the beet, and without the light colored rings seen in some varieties. The beets are smooth and handsome. Pkt., 5c; oz., 20c; ¼ lb., 60c; lb., \$2.00.





Mangels and Sugar Beets

Farmers and stock raisers of the United States do not appreciate so fully the value of mangels for feeding cattle, hogs, sheep, etc., as do the farmers of Europe. In Germany, Great Britain and other European countries it is the exception rather than the rule where mangels are not grown on a large scale on every farm. The immense yield that may be secured from an acre, with very little expense either for material or labor, makes the mangel crop one of the most profitable on the market. Fifteen to twenty tons of root an acre is not an unusual yield, some specimens weighing 20 to 30 lbs. each. When fed in combination with grain they are worth almost as much, pound for pound, as the grain. This statement may seem absurd, but experience has proved that mangels so aid digestion and assimilation, by keeping the animals in a healthy condition, that they increase the feeding value of other feeds consumed, beside the nutrients the roots contain.

SEEDING AND CULTIVATION.—Where mangels are extensively grown, the seed should be sown with a machine. Small fields may be sown with a hand drill, which will do good work and is very satisfactory.

CULTURE.—Sow the latter part of April, May or June, at the rate of 6 lbs. to the acre, in rows $2\frac{1}{2}$ to 3 feet apart and thin to 8 inches apart. If the seed is soaked 24 hours before sowing, it germinates more quickly, but it should be put in when the ground is moist. The crop is harvested before frost and packed away in barns and cellars. They can also be put into piles or ridges five or six feet high and covered with straw or litter to keep from freezing too much. When the winter weather comes on throw on a layer of four to six inches of earth. A protection of boards to shed heavy rains is also desirable.

YELLOW OR ORANGE.—A valuable variety for shallow soils, as it grows very largely above ground, making it easy to pull. It grows to a large size and is a splendid keeper. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 40c; lb., \$1.25.

GOLDEN TANKARD.—Especially good for dairy feeding. It is a bright yellow color and a heavy yielder; very nutritious. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 40c; lb., \$1.50.

MAMMOTH PRIZE LONG RED.—Dark red and grows very large. Good for deep loamy soils, producing immense crops. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 40c; lb., \$1.25.

LANE'S IMPERIAL SUGAR.—A Sugar Beet which somewhat resembles a Mangel, but is of better quality. It is very satisfactory for planting in this section and farther South. Grows to a large size. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 40c; lb., \$1.25.

Broccoli

A vegetable resembling Cauliflower, but requiring a long, cool season. The heads are not as compact as Cauliflower, but the plants are hardier; should be given the same treatment. Pkt., 5c; oz., 25c; $\frac{1}{4}$ lb., 60c; lb., \$2.00.

Brussels Sprouts

A Plant belonging to the Cabbage family, growing more upright and producing small buds similar to miniature Cabbage all along the stems. These are pulled and cooked in a similar way to Cabbage, being very tender and of fine flavor. Sow seed in May and treat like late Cabbage. Pkt., 5c; oz., 30c; $\frac{1}{4}$ lb., \$1.00; lb., \$3.00.



Early Snowball

Save the wheat! Use cornmeal. Recipes, page 60.



Golden Tankard

Cauliflower

One ounce of seed for 2000 plants.

CULTURE.—For early use, sow in hotbeds in January and February. When plants are large enough, transplant three inches apart in boxes or other hotbeds until time to plant out. If hardened off they are seldom injured by planting out as early as the ground can be worked, $2\frac{1}{2}$ feet apart each way. When practicable, seed may be sown in rich soil from the middle of September to middle of October, and transplanted in frames, protect during severe weather and give light and air on mild days. The early varieties should be brought to maturity before summer heat sets in. The late sorts mature in the autumn and are cultivated same as winter cabbage.

EARLY SNOWBALL.—A standard variety, early and reliable. Our seed is extra fine. Pkt., 25c; oz., \$2.75.



PREMIUM SEEDS



Flat Dutch Cabbage

Cabbage

All that Cabbage requires is the soil to be rich, deep, well drained, and abundantly manured. For the early kinds, plant 30 inches between the rows and 16 inches between the plants. For the late kinds, 3 feet between the rows and 2 feet between the plants. For very early use, sow in January or February, in hotbeds. Set out when the plants are strong enough into other hotbeds, or set in cold-frames in March. Transplant when danger of frost is past to the open ground. For a succession, sow in the open ground last of March or early in April. The late or winter crop seed can be sown in May and the plants set out in July. An ounce of seed produces 1,500 plants; one-half pound to transplant for an acre.

HOW TO DESTROY CABBAGE WORMS.—Slug Shot can be used lightly or heavily, and the Cabbage suffers no harm. The Cabbage forms its head by interior growth; it throws off its earlier and outside leaves, and no dust can enfold within its head. Apply Slug Shot with a duster, sifting it over the plants or full-grown Cabbages. The powder is very fine and goes a long way in field and garden.

COPENHAGEN MARKET.—This is very heavy and solid, like the "Ballhead" type of Cabbage; makes a fine, large, globe-shaped head with well-developed outside leaves, but is very much earlier in maturing than any of the Danish Cabbages.

It is short-stemmed, the heads being produced almost on the ground. The leaves are tightly folded around each other, which permits close setting of plants. The heads mature all at the same time. Pkt., 5c; oz., 50c; $\frac{1}{4}$ lb., \$1.75; lb., \$6.50.

CHARLESTON WAKEFIELD.—This famous variety has all the fine qualities of the Early Jersey Wakefield; it produces heads of a much larger size, but is two weeks later. Pkt., 5c; oz., 35c; $\frac{1}{4}$ lb., \$1.25; lb., \$4.50.

ALL HEAD EARLY.—Heads flat, deep, and solid; valuable also for late. Seed sown in July and set out in August will make fine heads. Largely planted by market gardeners. Nearly 10,000 can be grown on an acre, and almost every one will head. Pkt., 5c; oz., 30c; $\frac{1}{4}$ lb., \$1.10; lb., \$4.00.

EARLY JERSEY WAKEFIELD.—Long recognized as the best earliest marketable Cabbage. In size, medium; in shape pyramidal with pointed

peak. Its uncommonly fine heading qualities, together with its fitness for wintering in cold frames, please the most critical gardeners. Our strain of seed is of superior quality. Pkt., 5c; oz., 35c; $\frac{1}{4}$ lb., \$1.25; lb., \$4.75.





THE C.S. BRENT SEED CO. INC.



CABBAGE—Continued

EARLY WINNIGSTADT.—

This is one of our most popular varieties, especially among the German gardeners. There is no early sort which heads with greater certainty, or more solid; the heads are of good size, cone form, broad at the base, with twisted top, and succeeds the Large York. Pkt., 5c; oz., 40c; $\frac{1}{4}$ lb., \$1.40; lb., \$5.00.



Improved Early Jersey Wakefield

Second Early

EARLY SUMMER.—This is a very valuable variety, not only for the market gardener, but also the private grower, as its heading season is between the Jersey Wakefield and Early Drumhead, producing heads of double the size of the former and almost equal to the latter, fre-



Danish Ballhead

quently weighing from 12 to 20 pounds each; of round-flattened form, very compact, solid, and of excellent quality; its leaves turn into heads almost as soon as formed, which permits of close planting. Pkt., 5c; oz., 40c; $\frac{1}{4}$ lb., \$1.25; lb., \$4.00.

ALL SEASONS.—One of the largest and a thoroughly satisfactory second early sort. Plants are vigorous, sure heading, leaves large and smooth. This is a first-class sort both for early and late planting and is especially adapted for kraut. It is well adapted to stand the hot sun and adverse conditions. Pkt., 5c; oz., 30c; $\frac{1}{4}$ lb., \$1.10; lb., \$4.00.

SUCCESSION.—A thoroughbred second early Cabbage, pronounced by experts the most perfect type grown. Especially recommended on account of its uniform size and shape; about a week later than Early Summer, but much larger heads, averaging 12 to 15 pounds in weight; 36 inches in circumference, every plant producing a fine, solid head. One of the surest varieties to make a crop under all conditions and does



well in all seasons, no matter when planted. Pkt., 5c; oz., 40c; $\frac{1}{4}$ lb., \$1.25; lb., \$4.00.

EARLY DRUMHEAD.—This popular variety follows the Early Summer in heading, and is one of the most valuable varieties grown. It is ready for marketing two or three weeks earlier than the Late Drumhead, forms large, solid, rounded heads, weighing on an average from 15 to 25 pounds each. Pkt., 5c; oz., 40c; $\frac{1}{4}$ lb., \$1.25; lb., \$4.00.

GLORY OF ENKHUIZEN.—This is an excellent midsummer variety. It comes in about a week earlier than All Seasons, makes a nice large head, has few outer leaves and can be planted close. Our tests show it to be worthy of a place among the new varieties of merit, and we can recommend it as a good addition to the list. Pkt., 5c; oz., 40c; $\frac{1}{4}$ lb., \$1.40; lb., \$5.00.

DANISH BALLHEAD or HOLLANDER.—A variety though introduced but a comparatively short time, has become one of the standard sorts in the Cabbage growing district in the North. It produces very large, solid heads, which are globular in shape, has few, but rather large, thick, bluish green leaves. Heads are borne on short stems, medium size, round, very solid and stands shipment better than any other late sorts. It is one of the very best keepers, and is much desired for kraut. Pkt., 5c; oz., 40c; $\frac{1}{4}$ lb., \$1.40; lb., \$5.00.

AMERICAN PERFECTION DRUMHEAD SAVOY.—Too little attention is paid to the Savoy Cabbage in this locality, as for home gardens it is unquestionably the most desirable of all Cabbages. It is used almost entirely for late planting and attains



Glory of Enkhuizen



PREMIUM SEEDS



CABBAGE—Continued

its great perfection in flavor after frost, when it becomes as tender and even more delicious than Cauliflower. The heads are of medium size, borne on short stems and not as large as the ordinary late Cabbage, hence will stand closer planting. Our stock of this is American grown and will produce uniformly large heads for this variety. Pkt., 5c; oz., 40c; $\frac{1}{4}$ lb., \$1.40; lb., \$5.00.

PREMIUM LARGE LATE FLAT DUTCH.—One of the oldest varieties in existence, and more largely planted than any other sort, producing large solid heads, bluish-green, with a broad and flat surface. When touched with frost the outer leaves become tinted with reddish-brown; head is white, crisp and tender. Pkt., 5c; oz., 35c; $\frac{1}{4}$ lb., \$1.25; lb., \$4.50.

EARLY FLAT DUTCH.—An early Cabbage of good size. Heads are flat and very solid. Pkt., 5c; oz., 35c; $\frac{1}{4}$ lb., \$1.10; lb., \$4.00.

LARGE LATE DRUMHEAD.—A fine, short-stemmed strain of Late Drumhead, highly esteemed by the market gardeners of the Southwest, where it is said to stand warm weather better than most other sorts. The heads are of good size, round, flattened on the top, fine grain and keeps well. Pkt., 5c; oz., 40c; $\frac{1}{4}$ lb., \$1.40; lb., \$4.00.

Red Cabbage

MAMMOTH RED ROCK.—By far the best, the largest and hardest heading Red Cabbage in cultivation; very uniform in size, weight, solidity, and deep red color. The heads grow to weigh 10 to 12 pounds. Pkt., 5c; oz., 40c; $\frac{1}{4}$ lb., \$1.40; lb., \$5.00.



Succession

How to Make a Hot Bed

Each season we have numerous inquiries for the proper method of making a hot bed and some of its uses.

The hot bed is very necessary for the successful growth of early plants, and in this section should be started in January and February, depending on the plants which you wish and the time you wish to have them ready to put out in the open ground.

INSTRUCTIONS.—Dig a trench east and west three feet wide and about sixteen inches deep, and as long as you want it. This trench should be dug, preferably, on the south side of a building or windbreak; far enough away from a building to escape the drip from the eaves. Fill this trench with horse manure from the stable, tramping and wetting it thoroughly so that it will heat evenly; cover this manure with about three or four inches of good soil, and when the soil has warmed up from below planting may be commenced.

Frame and Cover for Hot Bed

For north wall use a board 12 in. high; south wall 6 in. high. End boards cut on a slant; north end 12 in., south end 6 in., making slant of 6 in. in 3 feet towards south. This makes your frames.

For covering use either hot-bed sash or a frame covered with a good canvas, well hinged on north, hooked on the south, so wind cannot disturb it.

After plants have started and the weather is so you can, raise covering and let in as much air and light as possible. Close them on frosty nights.

It is well to purchase a thermometer and keep on the inside of the hot bed, under the cover; the temperature should not be allowed to go above 75 degrees nor below 50 degrees at night. In a hot bed of this kind you can start almost any kind of vegetable or flower seed, and have ripe fruit and blooming plants much earlier than otherwise.



All Seasons

Save the wheat! Use cornmeal. Recipes, page 60.



Carrots

CULTURE.—Carrots do best in well enriched and manured sandy loam, though they will do well in any good land that is deep and thoroughly worked. For early crop, sow seed during the early part of April; for late crop, in July and August. As the seeds are very slow in germinating, it will be found helpful to soak the seed for twelve hours previous to planting, in warm water, and to roll the land after planting, to prevent evaporation of moisture. Plant in rows 12 to 15 inches apart, thinning later to about 4 inches apart in the rows. Care should be taken to have the land clean, as the seedlings are very delicate, and should not be run over with weeds. Keep well cultivated. One oz. seed is sufficient for 100 feet drill, 3 to 4 lbs. for an acre.

CHANTENAY, or MODEL.—One of the best for the market or home garden, while its great productivity makes it also very desirable for a field sort. The tops are medium sized, with small necks. The roots are thick, about 6 inches long, smooth, and deep orange red in color. The flesh is very crisp and tender. Pkt., 5c; oz., 40c; $\frac{1}{4}$ lb., 60c; lb., \$2.00.

DANVER'S HALF LONG.—Very productive and adaptable to all classes of soil. The roots are smooth, of medium length, tapering to a blunt point, and of deep orange color. The flesh is tender and of excellent quality. Pkt., 5c; oz., 25c; $\frac{1}{4}$ lb., 60c; lb., \$1.90.

OXHEART, or GUERANDE.—The best for hard, stiff soils. The roots are 4 or 5 inches long and very thick. The flesh is bright orange in color, fine grained and sweet. Pkt., 5c; oz., 40c; $\frac{1}{4}$ lb., 60c; lb., \$2.00.

EARLY SCARLET HORN.—The earliest variety, and best for forcing. The roots are orange red in color, about 3 inches long, blunt pointed, very fine grained and of sweet flavor. Pkt., 5c; oz., 40c; $\frac{1}{4}$ lb., 60c; lb., \$2.00.

IMPROVED LONG ORANGE.—A very popular main crop sort, with large-sized, smooth, fine-grained roots. A splendid keeper. In deep light soil an enormous crop can be raised. This variety is grown extensively for stock feeding. Pkt., 5c; oz., 40c; $\frac{1}{4}$ lb., 60c; lb., \$2.00.

RUBICON HALF LONG.—A half-long, stump-rooted variety, smooth and of good color, and a quick grower. This variety is used by many gardeners for a sash carrot. Pkt., 5c; oz., 40c; $\frac{1}{4}$ lb., 60c; lb., \$2.00.



Danver's Half-Long Carrot



Chantenay

Chicory

The dried and prepared roots are used as a substitute for coffee, while the young leaves may be used as a Spring salad. Light, moderately rich soil is best. Sow seed in May or June, in rows 2 to 2½ feet apart, thinning later to 6 inches apart in the row. Cultivate in general like Parsley. The roots after being dug in the Fall are sliced and dried. One oz. seed is sufficient for 100 feet of drill.

MADGEBURG LARGE ROOTED.—Roots when dried and ground, are used as a substitute for coffee. Young leaves are used as a Spring salad. Pkt., 5c; oz., 25c.

Garlic

Bulbous rooted plant of the Onion family, of strong, penetrating odor, much esteemed by some for flavoring soups, stews, etc. We supply bulbs only. Cultivate and plant like Onions.

Corn Salad—*Fetticus*

CULTURE.—One ounce will sow about 150 feet in drill. If wanted for Winter and early Spring, sow from 1st to 15th of October. Work like Spinach.

DUTCH LARGE SEEDED.—A small quick growing, round-leaved plant. Leaves are used as a substitute for Lettuce and Spinach. Pkt., 5c; oz., 25c.

Eat less meat. Substitute cow peas. Page 61.



PREMIUM SEEDS



Celery

Celery seed is very slow in germinating and should therefore be sown in finely prepared rich soil, which can be kept moist. For early use, it is advisable to sow in hotbeds or in shallow boxes in the house or early in April in the open ground. Pack the soil well over the seed with the foot or with back of the spade.

Careful weeding by hand will have to be done until the young plants get started. Seed sown in beds should be transplanted. When the plants are set in the open field, trim the tops off and put in rows about 5 feet apart, setting plants 6 to 8 inches apart. Cultivate constantly during the growing season, and as the crop matures it must be earthed up or blanched. Sometimes this is done by placing two boards upright, close to the plants and filling in dirt hoth on the sides and in between the plants. The stalks are handled by hand, but the soil must not be allowed to get in the center. Sometimes, Celery is set in beds about 4 feet wide, 6 inches between plants and 12 inches between rows, the earth being thrown out on each side of the bed. Then as it grows it is earthed in for blanching. A new method of growing Celery, which is sometimes used, is to plant a plot completely over, setting plants about 6 inches apart. This enormous growth shades the young stalks so that they turn white, but it requires exceeding rich, heavily manured soil, deep and well drained and plenty of water for irrigation. An ounce sown in about 100 feet produces 5 to 8,000 plants. Four to 6 oz. produce plants enough to set an acre, which mature in 120 to 150 days according to the kind and location.

GOLDEN SELF-BLANCHING.—The best Celery in cultivation and the most profitable for market and family use. The handsome appearance and straight, strong stalks of this Celery are well brought out in the illustration. The heart is large, solid, golden yellow in color, and of delicious flavor. It will turn at maturity to a yellowish white without banking, but like all other Celeries, is improved by having some soil brought up to the stalks. Pkt., 10c; oz., \$1.25; $\frac{1}{4}$ lb., \$4.75.

GIANT GOLDEN HEART.—It is not only a good keeper, but is large, solid, as sweet as a walnut, and of a beautiful golden color. Pkt., 5c; oz., 25c; $\frac{1}{4}$ lb., 60c.

PERFECTED WHITE PLUME is the finest strain of White Plume Celery ever grown. Not only does the stem whiten, but the leaf itself, especially every inner leaf, assumes the attractive white color. This makes the White Plume Celery one of the most showy ornaments that can be put upon the Thanksgiving or Christmas dinner table. White Plume is usually planted for early use, and for this reason should have extra good care. Well-grown White Plume is simply perfect, both in palatability and beauty, and is the earliest Celery in cultivation. Pkt., 5c; oz., 25c; $\frac{1}{4}$ lb., 75c.

GIANT PASCAL.—One of the most popular sorts for Winter use. It is very large in growth; the stalks are exceptionally thick with very heavy hearts which, when blanched, are of a beautiful creamy yellow color. Very brittle and of a superb flavor. Pkt., 5c; oz., 25c; $\frac{1}{4}$ lb., 75c.

WINTER QUEEN.—A very fine variety for Winter storage. Robust, stocky growth requiring but little labor in blanching. The heart stalks are heavy, broad and solid, but crisp and tender, blanching to a rich creamy-white. Pkt., 5c; oz., 25c; $\frac{1}{4}$ lb., 75c.



Golden Self Blanching

Celeriac, or Turnip-Rooted

Produces large turnip-like roots which keep well for Winter use; it is highly esteemed either cooked for flavoring soup or sliced and used with vinegar, making an excellent salad. It is cultivated like celery, little or no earthing being required. Ready for use in October. One ounce for 50 feet of row. Pkt., 5c; oz., 25c; $\frac{1}{4}$ lb., 85c; lb., \$2.10.

Chervil

Chervil somewhat resembles parsley. It is a hardy annual with aromatic leaves which are used for flavoring soups or for garnishing meats and vegetables.

Sow in early spring in rich, well prepared soil. The seed is slow to germinate, sometimes remaining in the earth four or five weeks before the plants appear. When the plants are about two inches high, transplant or thin to about one foot apart. They are ready for use in six to ten weeks from sowing.



ONION SETS.

You can save and make money by growing Onion Sets from seed. Sow the seed in March or early in April. Sell or use the larger size onions for pickling. Save the small ones for sets for planting out in the Fall or the following Spring.

How to dry vegetables. Pages 58 and 59.



Stowell's Evergreen

Garden Corn

The early Garden Corns, such as the Adams and Early Northern Field Corn, can be planted the end of March or early in April. Sugar Corns cannot be planted until the ground begins to get warm. Frequent cultivation is necessary to have good Corn. The Adams and Northern Field Corn can be planted in rows 3 feet apart, the grains about 12 or 15 inches apart, one inch deep or in hills of six grains, three feet apart, each way. The Sugar or Sweet Corns can be handled about the same except that such dwarf varieties as Golden Bantam and Mammoth White Cory can be planted rather closer. For succession, one can either plant several varieties which mature at different seasons or use one variety and plant every two weeks up to July. $\frac{1}{4}$ pound will plant 100 hills, 12 to 15 pounds an acre. It will be ready for the table in from sixty to seventy days from planting.

Extra Early and Early Varieties

(Not Sugar Corn)

EXTRA EARLY ADAMS.—The earliest variety, and can be planted first of all. It bears small, thick ears, close to the ground. Being a dwarf variety, it can be planted closer than the others. Pkt., 10c; lb., 30c; 2 lbs., 50c; 15 lbs., \$3.00.

EARLY ADAMS or BURLINGTON.—A little later and larger than the above. Stalks grow about six feet high; ears about eight inches long, with twelve to fourteen rows. Pkt., 10c; lb., 30c; 2 lbs., 50c; 15 lbs., \$3.00.

EARLY NORTHERN FIELD.—Matures a little later than Early Adams, but produces much larger ears, 14 to 16 straight rows. It is not as early as some of the early Sugar Corns, but produces much larger ears, which fill barrels quickly; hence, usually a profitable crop for market gardeners. Grains white and smooth; stalks eight to nine feet high, with a good many leaves. This is a valuable sort for very late crop, when too late to plant other varieties, as it yields fairly well as a field crop. Pkt., 10c; lb., 30c; 2 lbs., 50c; 15 lbs., \$3.00.

Sweet, or Sugar Corn

For table use, the Sweet Corns are far and away ahead of all other varieties. While they cannot be planted quite as early as the first, or Field Corns, their quality is so superior that no garden should be without a good planting of early and late varieties.

IMPROVED GOLDEN BANTAM.—This handsome new variety is one of the most delicious of all, and generally believed to be richest in flavor. Extremely early, of hardy, vigorous growth, so that it can be planted quite early. The stalks grow only about four feet high, but bear two or three good ears five or six inches long, of handsome golden yellow color. In flavor quite distinct from the white sorts and some have called it sweet as honey. Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.00.

EARLY MAMMOTH WHITE CORY.—This very popular and desirable variety is identical with the Red Cory in both quality and earliness. The color of the corn and cob, however, is white, and by many preferred on that account. Crop failed.

EARLY MINNESOTA.—One of the best and most popular of the older varieties, with both market and private gardeners. The stalks are short and bear two long ears each, having eight rows of very sweet and tender kernels, which shrink but little in drying. Kernels very broad, sweet and tender. Crop failed.

COUNTRY GENTLEMAN.—This variety is a skeleton and improvement of the famous Shoe Peg, which is so highly extolled by all lovers of Sugar Corn. Its improvement consists of much larger sized ears, and producing from three to four ears to the stalk; it is of delicious quality and is without doubt the most delicate and sweetest of all Sugar Corns; cannot be recommended too highly. Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.00.

EARLY EVERGREEN.—This variety is earlier than Stowell's Evergreen and is just as good. The ears are seven to eight inches long, with fourteen to twenty more or less irregular rows, with very deep grain, which is of the very best quality. Plants six to seven feet high. A standard main crop variety for home and market gardens. Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.00.

STOWELL'S EVERGREEN.—The most popular late Sweet Corn. More extensively planted than any other sort, being the general favorite with market gardeners and canners for late use. If planted at the same time with earliest kinds, it will keep the table supplied until October. Ears are of good size, grain deep, tender, and sugary, remaining a long time in condition for cooking. Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.00.

LATE MAMMOTH.—A rather late variety on account of its immense size, producing the largest ears of any variety. These measure up to 14 inches in length and are well filled with large, broad, white kernels, which are sweet, tender and delicious. Usually there are 16 to 18 rows to the ear. The stalks are very large, about eight feet high and productive. Pkt., 10c; lb., 40c; 2 lbs., 75c; 15 lbs., \$5.00.

Although frost may entirely destroy corn that is four or six inches above ground, if the heart has not been frozen it will rapidly grow again. Therefore do not destroy your field of early corn, even if it has been frosteted to the surface of the ground.

Save the wheat! Use cornmeal. Recipes, page 60.



PREMIUM SEEDS



Pop Corn

It pays to raise Pop Corn as a general crop. The demand usually exceeds the supply. Some farmers claim it is as easily grown as field corn, and they receive three or four times the amount per acre for the crop. For main crop the White Rice will bring the best prices per pound as it is better known. Let the children try a patch.

WHITE RICE.—Widely cultivated and used more than any other sort. Short ears, with long, pointed kernels. Very productive. Pkt., 10c; lb., 35c; 2 lbs., 60c; 15 lbs., \$3.00.

QUEEN'S GOLDEN.—The largest sort. Stalks grow five to six feet high, producing two to three large ears each. Pops perfectly white. Single kernels expand to one inch across. Pkt., 10c; lb., 35c; 2 lbs., 60c; 15 lbs., \$3.00.

Cress or Pepper Grass

Extensively used as a small salad; for early Spring use, sow thickly on a gentle hotbed, in shallow drills, two inches apart; sow in the garden as soon as the weather will admit; when the crop is from a half to one inch in height, it is ready for use; cut close to the roots; frequent sowings should be made, as it quickly runs to seed. Pkt., 5c; oz., 10c; 1/4 lb., 30c; lb., \$1.00.

Water Cress

The most reliable way of cultivating the Water Cress is to sow the seed in moist soil, and, when a few inches high, transplant into running brooks, hut protected from the current; when the plants become once established they will last for years. The leaves and stalks are used as a salad, and is considered a very wholesome dish. Pkt., 5c; oz., 40c; 1/4 lb., \$1.40; lb., \$4.50.

Collards

A variety of Cabbage known in different sections as "Cole," "Colewort," or simply "Greens." It is extensively used in the South, where it continues in luxuriant growth all winter.

GEORGIA, SOUTHERN or CREOLE.—We offer the true white or green stemmed sort so extensively used in the South, where it furnishes an abundance of food for man and beast. Freezing does not injure, but rather improves their quality. Pkt., 5c; oz., 25c; 1/4 lb., 75c; lb., \$2.00.

Dandelion

CULTURE.—Sow early in the Spring in rows eighteen inches apart. When plants are well started, thin out to ten inches apart. One ounce to 200 feet drill.

COMMON, or FRENCH.—The popular sort; makes most excellent greens; very healthful. A great improvement on the wild Dandelion. Pkt., 5c; oz., 50c; 1/4 lb., \$1.60.

Endive

CULTURE.—Sow early in April for early crop, but is usually used as a late Fall crop. Sow seed in June or July in drills 15 to 20 inches apart and thin out

to one foot apart in the drills. To blanch the heart, tie outer leaves together. One ounce to 150 feet of drill.

BROAD-LEAVED BATAVIAN (Escarolle.)—Has broad, thick, slightly wrinkled leaves, forming a large head which is preferred for stews and soups; but if the leaves are gathered and tied at the top, the whole plant will branch nicely and make an excellent salad. Pkt., 5c; oz., 30c; 1/4 lb., 85c.

MAMMOTH GREEN CURLED.—This beautiful and valuable variety is much superior to the old Green Curled and grows 15 to 20 inches in diameter. The leaves are very crisp, tufty and full in every stage of growth. The mid-rib is pure white, very heavy, thick, fleshy and tender. It is equally suitable for Spring,



Black Beauty

Summer or Autumn planting, being extremely hardy. Pkt., 5c; oz., 25c; 1/4 lb., 75c.

Egg Plant

CULTURE.—Seed are of slow germination, require moderate amount of heat. Should be started in hotbeds and not checked after starting to grow. When two or three inches high, they should be potted in three-inch pots and not set out in the open until nights are warm. Plant in rich soil for best results. Plant about three feet apart and keep well watered. One ounce of seed will produce about 1000 plants.

BLACK BEAUTY.—This new variety is an excellent market sort. It is about the same size and shape as the New York Improved, except a little fuller at the top; is a few days earlier and a heavier yielder. Its color is a rich purplish black, which it retains after becoming dead ripe. True stock. Pkt., 5c; oz., 60c; 1/4 lb., \$2.00.

NEW YORK IMPROVED SPINELESS PURPLE.—A very popular variety in many locations. Fruit is large, entirely free from thorns or spines, of very good purple color. An old, well-tried variety and more largely planted than any other. Pkt., 5c; oz., 60c; 1/4 lb., \$2.00.



Cucumber

Cucumbers succeed best in warm, moist, rich, loamy ground. They should not be planted in the open air until there is a prospect of settled warm weather. Plant in hills about four feet apart each way. The hills should be previously prepared by mixing thoroughly with the soil in each a shovelful of well-rotted manure. Sprinkle the vines liberally with Slug Shot to protect them from bugs, and when all danger from insects is past, thin out the plants, leaving three to four of the strongest to each hill. One ounce of seed will plant about 50 hills; two pounds will plant an acre.



White Spine

EARLY FRAME or SHORT GREEN follows the Spine in earliness; it is not so desirable a variety, and is cultivated to a limited extent; is of a deep green color, and changes to a bright yellow when ripening. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 30c; lb., \$1.00.

EARLY GREEN CLUSTER.—Very prolific, producing the fruits in clusters near the root of the vine. Fruit short and thicker at one end. If fruits are picked frequently, the vines continue to bear for a long season. It is a good pickling variety. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 30c; lb., \$1.00.

WHITE SPINE.—This variety grows fruit 10 to 12 inches in length and of rather large diameter. It is an early and vigorous grower. More blight-proof than any of the longer sorts. Color a dark green. In shape it is straight and smooth. A very good flavor, which makes it an excellent variety for home use, as well as for the market. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 30c; lb., \$1.00.

ARLINGTON WHITE SPINE.—One of the most distinct, popular and profitable strains of White Spine Cucumber. The real merit of this sort has gained for it a large and ever-increasing demand, especially in very large Cucumber-growing districts of the South and East. It is beyond question the earliest and most productive

variety of this type. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 30c; lb., \$1.00.

JERSEY PICKLING.—This splendid variety originated in the celebrated pickle section on the Delaware River, about 25 miles above Philadelphia, where more pickles are grown than in any other section of the United States. It is pronounced by growers as the best of all for pickling. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 30c; lb., \$1.00.

DAVIS PERFECT.—A special selection from the White Spine made by one of the large growers. It possesses all the qualities of the greenhouse varieties, retaining its fine green color until nearly ripe, and is equally as good for an outdoor crop as for greenhouse use, and the outdoor crop being so uniform in color as to compare favorably with any greenhouse grown. It has very few seeds and is ideal for slicing, being rather longer than White Spine. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 30c; lb., \$1.00.

IMPROVED LONG GREEN.—The fruits of this variety often attain a length of 12 inches; are slender and of a uniform dark green color. It is a rather late variety and largely used for pickling; very popular. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 30c; lb., \$1.00.



Early Green Cluster Cucumber



PREMIUM SEEDS



Kale or Borecole

Used largely for greens in Fall, Winter and Spring. Can be sown broadcast or in drills 18 inches apart from early September to the middle of October. Can also be sown in February and March, at which time the Spring or Smooth Kale is best to use. This is also used in the Fall, as it makes greens quicker than other varieties. All should be protected with straw or coarse litter in Winter so that the plants can be cut throughout the season. Winter varieties can be sown at the rate of three or four pounds to the acre. The Spring Kale can be sown broadcast at the rate of eight pounds per acre or four to five pounds in drills.

DWARF CURLED SIBERIAN.—A standard variety, having fine curled leaves and of fine flavor. Will stand out all Winter in this section without protection. Pkt., 5c; oz., 20c; $\frac{1}{4}$ lb., 40c; lb., \$1.50.

HOMEGROWN SIBERIAN.—This is Kentucky-grown seed of the dwarf curled Siberian. The leaves are not quite so curly as the Northern grown stock. Pkt., 5c; oz., 20c; $\frac{1}{4}$ lb., 40c; lb., \$1.50.

DWARF GREEN CURLED SCOTCH or NORFOLK.—A variety largely used for shipping. It has a finely curled leaf and has a low and spreading growth. The leaves are ornamental and are frequently used for garnishing. Can be sown in August and September. Pkt., 5c; oz., 25c; $\frac{1}{4}$ lb., 60c; lb., \$2.00.

SPRING OR SMOOTH KALE.—This does not have the crinkly leaves peculiar to other varieties. It is very hardy and is largely used both for Fall and Spring sowing, being the best variety for Spring sowing. Pkt., 5c; oz., 20c; $\frac{1}{4}$ lb., 50c.

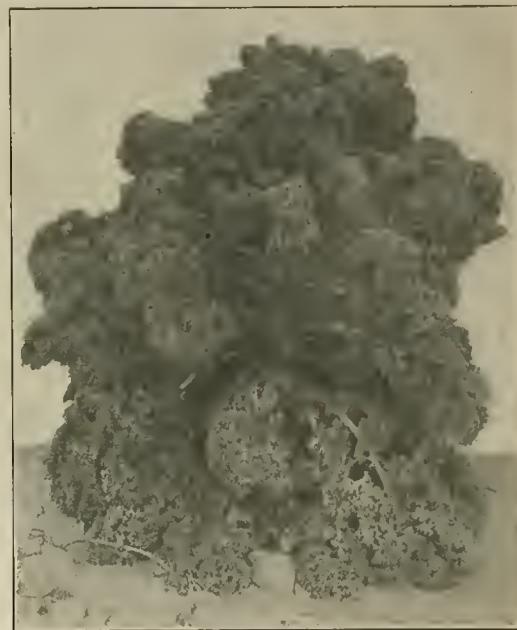
Leek

Similar to Onions in flavor, being of the same family of plants, but does not form a thick bulb. Sow seed early as possible half an inch deep and when plants are large enough to handle transplant to rows 12-18 inches apart, thinning later to about six inches in the row. Cultivate same as Turnip Salad.

SOUTHERN GIANT CURLED.—Leaves are large, light green, with yellowish tinge, much crimped and frilled at the edges. Very succulent, pungent, and of sweet flavor. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 35c; lb., \$1.00. **WHITE MUSTARD.**—Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 35c; lb., \$1.00. **BLACK MUSTARD.**—Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 35c; lb., \$1.00.

Kohl Rabi

A peculiar vegetable belonging to the Cabbage family and forming a turnip-shaped bulb above ground, which is used in the same manner as turnips. For garden cultivation, give same treatment as Cabbage. Should be used when young and tender. Can be sown in June



Dwarf Green Curled Kale

or July for Fall use. One ounce will sow 200 feet of drill.

EARLY WHITE VIENNA.—A very satisfactory variety of good quality. Pkt., 5c; oz., 25c; $\frac{1}{4}$ lb., 85c.

Fennel

A delicious vegetable which should be more largely grown in this country. It is extensively used in Europe as a salad, and also may be served boiled. Has an agreeable aromatic flavor, somewhat resembling celery, but with sweet taste and more delicate odor. Very distinct from the Common Fennel. Height of plant 2 feet.

Prices on application.

Herbs

SWEET, POT AND MEDICINAL.

For flavoring soups, meats, etc., a few pot and sweet herbs are necessary for every garden. If they are to be used during the winter, the stalks should be cut on a dry day, when not quite in full bloom. They should then be dried quickly in the shade, and when dry be packed closely in boxes with the air entirely excluded.

Sow in the early Spring in rich soil—eighteen inches apart in shallow drills. April is the month for most varieties; the larger growing sorts can be transplanted later.

ANISE.—Used for garnishing, seasoning and for cordials. Oz., 30c.

BASIL, SWEET.—Leaves used for flavoring soups, stew and highly seasoned dishes. Oz., 40c.

CATNIP, or CATMINT.—Grown for bee pasture. The leaves and young shoots are used for seasoning.

DILL.—Leaves are used in pickles and for flavoring soups and sauces. Oz., 30c.

FENNEL.—Leaves boiled are used in fish sauces and for garnishing. Seeds are used for flavoring. Oz., 30c.

LAVENDER TRUE (Lavendula vera).—The best. Oz., 50c.

MARJORAM (Sweet.)—Leaves and shoots used for flavoring in the summer and dried for winter use. Oz., 75c.

SAGE.—Seasoning, stuffing. Oz., 75c.

SUMMER SAVORY.—The leaves and young shoots are used for flavoring.

THYME.—Seasoning, headache tea. Oz., 75c.

Save the wheat! Use cornmeal. Recipes, page 60.



Lettuce

CULTURE.—Lettuce does best in rich land, and the land should be properly prepared by heavy manuring and thorough cultivation. For crop for market in November and December, the seed should be sown late in July and August. For Spring crop, sow seed from last of September to the middle of October, in well made and well protected beds, transplanting to open ground in November or as late as December. Protection during the Winter months is absolutely necessary, and if no natural protection is afforded, cover lightly with a little straw. As soon as the ground can be worked in the Spring without injury to the plants, give an application of fertilizer. One ounce of seed will give 3,000 plants, and is sufficient for 100 feet of drill, 5 to 6 pounds for an acre.

INSECT REMEDIES.—For the green lettuce worm and green measuring worm, which eat the leaves, spray with a solution of Hellebore in water, at the rate of one pound of Hellebore to 15 or 20 gallons of water. For green lice, spray with a solution of tobacco extract. In greenhouses fumigation with Nico-Fume liquid or tobacco stems, will be effective. In frames, fumigation with Nico-Fume Paper is best. Tobacco stems or tobacco dust applied on the soil or around the beds, is an effectual preventive of green lice.

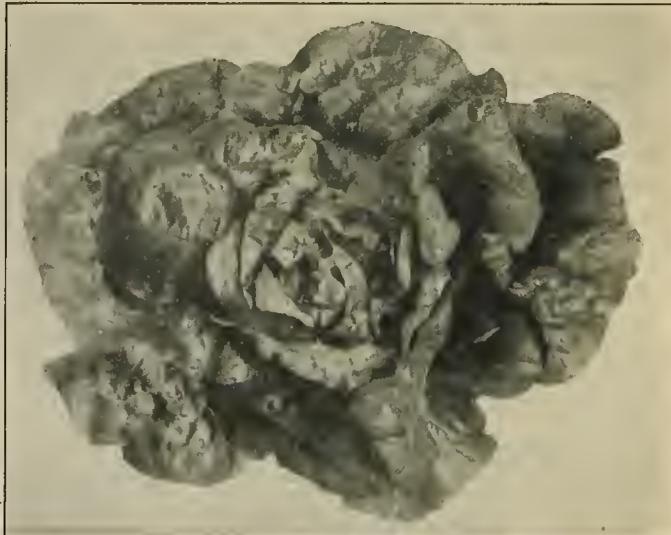
Curled or Loose Head

BLACK-SEEDED SIMPSON.—The best known and probably the most largely planted of any variety. Early, hardy, dependable, it is a favorite with market gardeners, both for planting outside or for growing under glass. The leaves are large, light green, quite crimped throughout, but especially frilled at the border. They grow compactly without forming a distinct head, are of firm texture and of good quality either for family use or for shipping. Can be planted later than most sorts, as its vigorous growth enables it to withstand the summer heat. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 40c; lb., \$1.00.

GRAND RAPIDS.—Of the highest merit as a forcing variety. Owing to its peculiar upright habit of growth, it economizes in hench room, and in a short time produces a mass of beautifully frilled leaves of splendid quality for the table or for shipping. It is also an attractive and desirable variety for growing outside in the home garden. We have an excellent strain of seed of this variety, which is proving very satisfactory to our customers who grow under glass. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 40c; lb., \$1.00.

EARLY CURLED SIMPSON.—Standard loose-leaf variety, forming a dense growth, but not heading. The leaves are light green, curled, and good quality. A satisfactory sort for the home garden. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 40c; lb., \$1.00.

PRIZEHEAD.—Well known loose-heading Lettuce, quite distinct from most other sorts on account of its



Black-Seeded Simpson Lettuce

peculiar color, light green shading to bright reddish brown. The leaves are somewhat crimped and grow more so at the border. In quality, tender and sweet. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 40c; lb., \$1.00.

EARLY CURLED SILESIAN.—Medium size plant with very light green leaves of good quality and sweet flavor. Very reliable and sure to make good leaves even under very unfavorable conditions. A good sort for the home garden, one of the oldest and most popular varieties. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 40c; lb., \$1.00.



Prizehead

Cabbage or Heading

BIG BOSTON.—A splendid Lettuce for market gardeners, either North or South. Leaves are light green, nearly smooth, except the outside edges, which are somewhat ruffed. Forms large and very compact heads that are especially suitable for shipping, for which purpose it is planted very largely in the South for the Northern market. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 40c; lb., \$1.00.

MAY KING.—This is an extremely hardy Lettuce. Can be planted very early in the Spring. Matures more quickly than any other of its class, forming large heads, the inner leaves blanching yellow, the outer ones somewhat tinged with brown. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 40c; lb., \$1.00.

IMPROVED HANSON.—A splendid summer heading sort and probably the most popular of its class. The plant is compact, forming a large cabbage-like head which remains in good condition a long time. The outer leaves are yellowish green, somewhat crumpled, with a large, distinctive midrib. The inner leaves white sweet and tender. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 40c; lb., \$1.00.

TRIADON WHITE COS.—The varieties of this class are quite distinct from the Soft Leaf Lettuce. The leaves are long and very firm in texture, producing a loaf-shaped head, the inner leaves blanching thoroughly. The quality is excellent, the leaves remaining crisp and fresh. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 40c; lb., \$1.00.

Save the wheat! Use cornmeal. Recipes, page 60.



Musk Melons or Cantaloupes

A rich, sandy soil and good seed are absolutely necessary for success in raising the best Musk Melons. The seed should not be planted until the ground has become dry and warm; plant in hills six feet apart each way; old, well-rotted manure should be thoroughly mixed with the soil in each hill and in liberal quantity. Put six to ten seeds in the hill, and, when danger from insects is past, leave three or four of the strongest plants only. Musk or Cantaloupe Melons may also be sown in rows, that are made about six feet apart, and when the plants are well up, thinned to stand in hills five or six feet apart, just before the plants begin to run. This method insures a good stand of plants in spite of the bugs. If the plants grow very rank, the tips of the leading shoots should be pinched off when about three feet long. Green fleshed melons will become more netted if about 200 pounds of salt are broadcasted over the acre. Cultivate often and not deep. One ounce of seed will plant sixty hills; two to three pounds will sow an acre.

INSECT REMEDIES.—For the striped beetle, which is troublesome, dust plants lightly with Slug Shot, air-slacked lime, tobacco dust or even dry road dust.

Green Fleshed Varieties

EXTRA EARLY HACKENSACK.—Large handsome in appearance, bountiful yielder, and early and reliable with market gardeners. The flesh is very thick, of delicious flavor, rich and sugary. It is a healthy grower and stands attacks of insects better than any other sort. The skin is green, and thickly netted. Flesh light green, juicy, sweet. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 30c; lb., \$1.00.

ROCKY FORD.—The world-wide popularity of this variety is as great today as when it first came into prominence several years ago. The Rocky Ford Cantaloupe is slightly oblong in shape and when ripe has a silver-colored netting of lace-like appearance. Skin is green, but turns a peculiar gray color when fit for shipping.

Flesh greenish in color, firm in texture, and so sweet and luscious that it may be eaten close to the rind. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 25c; lb., 85c.

LARGE HACKENSACK, or TURK'S CAP.—A very popular variety which attains a large size, is round in shape and flattened at the ends; skin green and thickly netted, the flesh also is green, rich and sugary in flavor. It is very productive and extensively grown by market gardeners. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 35c; lb., \$1.00.

IMPROVED GREEN NUTMEG.—An old, well-known variety. In shape, nearly round. Flesh greenish yellow, sweet, and of delicate flavor. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 35c; lb., \$1.00.

Orange or Salmon-Fleshed Varieties

PAUL ROSE, or PETOSKEY.—One of the finest varieties ever introduced, being a cross between the Netted Gem and Osage, having all the fine qualities of the former, with the beautiful rich salmon-colored flesh of the latter; the fruit is slightly oval, averaging about five or six inches in diameter, with deep flesh and small seed cavity; is of the most delicate and delicious flavor. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.65.

size, weighing about two pounds each. They are well netted and of pleasing appearance. The flesh is edible almost to the rind, a little darker color than the Osage, richer in flavor, and fine grained and firm. An early melon, ripening in about 70 days; deliciously rich, spicy flavor, unexcelled by any other melon. An abundant yielder, and an excellent shipper. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.65.



TIP-TOP.—Tip-top in quality. Tip-top in appearance. Tip-top in productiveness. This splendid melon has "held its own" for many years against all introductions in the melon line, and no yellow-fleshed melon of which we have any knowledge compares with it in good qualities. The testimony of all who have used Tip-Top is that every melon produced, whether big or little, early or late, is a good one—sweet, juicy, finest flavor, firm (but not hard) fleshed, and edible to the outside coating. Fruit of large size, and flesh attractive bright salmon in color; nearly round, evenly ribbed, moderately netted, very productive. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 35c; lb., \$1.00.

BURRELL'S GEM.—One of the best of the "Rocky Ford" type of the yellow-fleshed sorts. Fruit of medium

EMERALD GEM.—This is one of the finest varieties, and is well named; it is really an emerald among the many varieties which are now cultivated; skin a dark green salmon and of sweet and delicious flavor; it has more of the flavor of the French melon than any other variety. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 25c; lb., \$1.00.

OSAGE, or MILLER'S CREAM.—A medium to large sized melon, of exceptional quality. The vines are vigorous and prolific, and the fruit is oval in shape, dark green in color, slightly ribbed, and partly covered with shallow gray netting. The flesh is salmon colored, thick, fine grained and of delightful flavor. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 30c; lb., \$1.00.

How to dry vegetables. Pages 58 and 59.

Water Melons

A light, sandy soil, with good exposure to the sun, is the best situation to plant Water Melons. The ground should be prepared deep, but receive shallow cultivation. Hoe often and very thoroughly. If extra large Water Melons are desired for exhibition purposes, leave but one or two on a single vine. Plant in hills eight to ten feet apart each way, with a very generous shovelful of well rotted manure mixed with the soil in each hill. If commercial fertilizer is used, it should contain a large percentage of ammonia and potash. Plant eight or ten seeds in each hill, and finally, when danger from insects is past, thin out to three strong plants. One ounce of seed will plant 20 to 30 hills; four or five pounds will plant an acre.

INSECT REMEDIES.—Same as Musk Melons.

PEERLESS, or ICE CREAM.—One of the very best melons for this latitude and for private gardens and near market, there is none better on the list; fruit medium size, oval, rind thin, finely mottled, dark and light green, flesh bright scarlet, solid to the center, crisp, very sweet and fine flavored; it is one of the earliest; seed pure white. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 30c; lb., 75c.

LONG LIGHT ICING.—A good cropper, heavy, attractive and very desirable in quality; undoubtedly one of the best. Flavor very superior. Skin light green; flesh crystalline. One of the best for home use, but not a good shipper. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 30c; lb., 75c.

TOM WATSON.—A large oblong melon, the skin of which is dark green, with thick netting on the entire surface, quite distinct from other varieties. It averages 18 to 24 inches long and 10 to 12 inches in diameter and weighs 50 to 60 pounds. The rind is thin, but tough, and flesh a bright attractive red color, crisp, sweet and delicious. The heart is large with no core. The seeds are brown, tipped with white. The appearance and quality of this melon make it desirable for both home and market use. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 35c; lb., \$1.00.

FLORIDA FAVORITE.—Oblong in shape, growing to a very large size, rind dark green, striped with lighter, highly prized on account of its delicious flavor; seed light colored. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 30c; lb., 75c.



Tom Watson

DARK ICING.—Round and of medium size, skin dark green; flesh red and quality first-class. Good for home garden. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 30c; lb., 75c.

GEORGIA RATTLESNAKE.—Very popular melon for shipping in some localities and a good market variety, oblong in shape, large size, flesh scarlet, crisp and of good quality, rind dark green, striped and mottled with lighter green; seeds light color. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 30c; lb., 85c.

KOLB'S GEM.—A large-sized melon grown very extensively for shipping purposes. Rind is very tough; flesh red, sweet and tender, although a little coarse. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 35c; lb., \$1.25.

SWEETHEART.—A fine shipping melon of large size and fine quality. The vines are very vigorous and productive, bearing the fruit early. Melons uniform in size, oval-shaped and very heavy. The rind is light green, thin, but firm; flesh bright crimson, sweet and tender. Particularly fine for shipping or market for main crop, being of such fine appearance that they sell readily. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 30c; lb., 75c.

HALBERT HONEY.—Said by many to be as handsome and as fine flavored as Kleckley Sweet, and much more productive. Has dark green, very thin rind, with meat so crisp and tender that well ripened melons split ahead of the knife when cutting. Fine for home market and garden, but with too thin rind for shipping. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 35c; lb., \$1.10.

KLECKLEY SWEETS, or MONTE CRISTO.—Unparalleled for the home patch or for nearby markets. Vine very productive; of the most luscious medium sized oval melons, with a dark green rind; flesh is bright red, sweet and tender. We do not recommend this variety for shipping as the rind is so tender it is liable to crack. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 35c; lb., \$1.00.

Citron

CITRON FOR PRESERVES.—Fruit round and smooth. Is not eaten raw, but is used for making a very clear, transparent preserve of peculiarly fine flavor. Flesh, white and solid. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 35c; lb., \$1.00.

Save the wheat! Use cornmeal. Recipes, page 60.



PREMIUM SEEDS



Sweet Peas

CULTURAL DIRECTIONS.—The soil for Sweet Peas should be rich and deep. The seed should be sown as early in the season as the ground can be worked, and in a position where the Peas will be fully exposed to sunlight and air on both sides of the row. It is best to make a trench or furrow about 6 inches deep, in the bottom of which sow the seed. Cover with about an inch of soil, pressing it down firmly. As soon as they are above ground, thin out to two to four inches apart; when planted too close they do not attain their full development. They generally are allowed to run upon a wire netting four to five feet high.

During dry weather they should be watered thoroughly and frequently and given an application of liquid manure once a week. The flowers should be cut as often as possible, to prevent the plants from running to seed, which would stop them from continuing in bloom.

Eckford's Mixed. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 35c; lb., \$1.25.

Cboice Mixed. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 30c; lb., \$1.10.

Sweet Peas for Fall Planting

Sowing in late November or early December in the open ground secures flowers earlier in the season than from seeds sown in Spring, and the root growth is stronger, so it carries a plant through a dry season better, and seasons of blooming are prolonged.

Okra or Gumbo

This is a highly esteemed vegetable throughout the entire country. The seed-pods are used in soups, while young and tender, to which it imparts an aromatic flavor; they are also stewed and served with butter. Sow the seed late in the Spring, in very rich soil, in drills two feet apart, observing that the ground is warm, as if cold and moist the seeds will invariably rot; when the plants are up, thin out to a foot apart. When canned, it is also one of the most delightful vegetables for Winter use, especially when canned with tomatoes.

PERKINS' PERFECTION MAMMOTH GREEN PODDED.—This extraordinary variety is not only the most productive known, but forms enormous-sized pods, and is earlier than any other variety. It is a large cropper, and is not only very highly prized by growers, but owing to its great tenderness is preferred by canners, who preserve it hermetically for Winter use.

NASTURTIUM.—It is doubtful if among the plants classed as Annuals, there is any other of the summer blooming varieties which combines in so great degree ease of culture, beautiful flowers of showy colors, profusion of bloom from early summer until killed by frost, and general excellence as Nasturtium. Hot weather has no injurious effect. In soils too rich, there is a tendency to run to foliage rather than flowers.

TALL or CLIMBING NASTURTIUMS.—Sow in moderately good soil, preferably in a sunny position, covering the seeds about one inch deep. Thin out the seedlings so that they stand ten or twelve inches apart. Furnish strings or trellises to which the plants can be trained. These plants may also be cultivated as trailers for hanging baskets and vases. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 40c; lb., \$1.25.

DWARF or TOM THUMB NASTURTIUMS.—Grand bedding plants. Their compact growth (about one foot), richly colored flowers, free blooming and long lasting qualities, have made them general favorites. Sow in rows about a foot apart. Thin out the seedlings. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.75.



TALL or LONG GREEN.—A tall-growing variety, producing long, thin pods. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 20c; lb., 50c.

WHITE VELVET or CREOLE.—An entirely distinct variety, the pods are round and smooth, but covered with a fine fibre resembling velvet. We regard it as one of the finest varieties. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 20c; lb., 50c.



Onions

Large Growers of Sets Should Write for Special Prices on Seed.

One of the most popular vegetables and should be in every garden, large or small. It can be raised readily either from sets or seed, both of which should be planted soon as the ground is in working order. The seed can also be sown in hotbeds early and transplanted to rows twelve inches apart, the plants four inches apart in the row. When handled in this way the large varieties, such as Prize Taker or Silver King, are generally used. The seed can be sown in the open ground in rows twelve inches apart and thinned to three inches apart for large Onions. If grown for Sets, seed should be sown thickly and not thinned. Onions require rich soil, and constant cultivation. The soil should be well prepared before the crop is planted. Early Green Onions can best be obtained by planting Sets, either Potato Onions or the small Onions, raised from seed. Potato Onions can be planted in the Fall and Spring, about two inches deep, the regular Sets early as possible in the Spring. If not used as Green Onions, they will mature much earlier than Onions from seed. If large Onions are desired, sow five to six pounds per acre; for pickling Onions, fifteen pounds per acre, and for Sets, 40 to 60 pounds per acre.

THE GREAT YELLOW PRIZETAKER ONION.—This variety has become famous all over the world, not only for its enormous size, but for the beautiful formed and attractive Onions it produces, which frequently measure 12 to 15 inches in circumference and from three to five pounds in weight; produces large Onions same season. They are of a rich straw color and extremely mild and delicate in flavor; a single Onion will make a dish for a small family; they are crisp and solid and a good keeping variety. Excels in size, yield and keeping qualities; highly recommended. Pkt., 5c; oz., 40c; $\frac{1}{4}$ lb., \$1.00.

LARGE RED WETHERSFIELD.—The standard red variety and a great favorite. The bulbs are large, flattened but thick, with deep purplish red skin and light purplish white flesh, rather strong, but of pleasant flavor. Very productive, and is a fine keeper. One of the best for poor and dry soils. Pkt., 5c; oz., 30c; $\frac{1}{4}$ lb., \$1.10.

YELLOW GLOBE DANVERS.—The most extensively used main crop Yellow Onion, and one of the best, either for home use or for shipping. The bulbs grow medium to large size, of uniform globe shape, with a small neck, and ripen very evenly. The skin is rich coppery yellow, with mild creamy white, crisp flesh, of excellent flavor. An excellent keeper, and a splendid shipper. It is the variety most generally grown, either for sets or for large bulbs. Pkt., 5c; oz., 30c; $\frac{1}{4}$ lb., \$1.10.

WHITE PORTUGAL or AMERICAN SILVERSKIN.—A mild and pleasant Onion of somewhat flattened shape when matured, but globular when sown thickly for sets or pickling. It is very popular for family use, and one of the best for pickling, also for slicing or boiling. A favorite with many when young as a salad or bunching Onion, excellent for winter. In this section this variety is largely grown for sets, and is regarded as a standard sort on account of its being hard and firm and an excellent keeper. Our stock is particularly fine. Pkt., 5c; oz., 40c; $\frac{1}{4}$ lb., \$1.50.

YELLOW FLAT DANVERS.—A splendidly extra early yellow Onion for either market or home use. Flatter

than the Select Yellow Globe Danvers; long keeper; flesh white; fine quality. Pkt., 5c; oz., 30c; $\frac{1}{4}$ lb., \$1.00.

SOUTHPORT WHITE GLOBE.—This grows to a very large size and is a perfectly globe shaped Onion. Color is a clear, pure white. This variety is used by market gardeners for bunching. Pkt., 5c; oz., 60c; $\frac{1}{4}$ lb., \$2.25.

EXTRA EARLY WHITE PEARL.—This is known also as White Queen. It is the earliest of all Onions, of medium size, silvery white color and mild flavor. The seed can be sown thickly in the Spring for sets, the latter planted in the Fall and the following season the Onions will mature much earlier than any other variety. Pkt., 5c; oz., 40c; $\frac{1}{4}$ lb., \$1.50.

Potato Onions

Sometimes called English Multiplier. Valuable for bunching or an early crop of bulbs. The smallest sets make fine, large bulbs; the large bulbs, when planted, immediately multiply, each bulb producing from six to twelve stalks for bunching. Of all Onions, this is most vigorous in growth and easiest to cultivate.

WHITE MULTIPLIER SETS.—They are of a pure, silvery white color, enormously productive, frequently producing as many as twenty shoots for bunching from one bulb planted; of excellent quality and size for bunching.

Onion Sets from Seeds

AT THE MARKET PRICES

These are the product of seeds and are used for "Green Onions," or to produce large Onions, which they do much quicker than can be grown from seed.

YELLOW BOTTOM SETS.—4 qts., 70c; pk., \$1.30.

WHITE BOTTOM SETS.—4 qts., 80c; pk., \$1.40.

RED BOTTOM SETS.—4 qts., 70c; pk., \$1.35.

How to Grow Onion Sets

Sets can be planted as soon as the ground is in working order, in rows 12 inches apart. The Onions being placed about four inches apart in the rows and barely covered, except in the case of Potato Onions, which

should be nine inches apart, in rows 15 inches apart and be covered with a couple of inches of soil. Sets can be planted in the Fall or Spring, planting generally being done at the latter time in this section.



PREMIUM SEEDS



Parsnip

CULTURE.—Work the soil very deep and pulverize the surface thoroughly. Sow the seed in early Spring, three-fourths of an inch deep, in rows 12 to 18 inches apart. As soon as the young plants appear, cultivate and hand weed them, and when three inches high, thin to six inches apart in the row. Cultivate sufficiently to keep the soil loose throughout the season. Freezing improves the quality of Parsnips for table use, so it is customary to take up in the Fall when the ground begins to freeze what will be needed for winter use, leaving the remainder to winter over in the ground, or better still, pitting them as is often done with other roots so

that access may be had to them at any time. One ounce of seed for 200 feet of rows; five pounds seed required for an acre.

HOLLOW CROWN, LONG SMOOTH.—Smooth, large, tender and sugary; one of the best. Our stock is very fine. Pkt., 5c; oz., 20c; $\frac{1}{4}$ lb., 50c; lb., \$2.00.

IMPROVED GUERNSEY.—An improvement over the parent, "Hollow Crown," than which it is much larger in diameter, but not so long, the roots are more easily gathered. This sort gives general satisfaction, having good quality. Pkt., 5c; oz., 25c; $\frac{1}{4}$ lb., 50c; lb., \$2.00.

Parsley

Parsley is valuable for flavoring and garnishing purposes. Sow in drills as early in Spring as the soil can be pulverized. Seed two years old will vegetate more freely than new seed, which will frequently require five or six weeks to germinate; so the cultivator must not be disheartened if the plants do not appear within a month. The seed will also germinate more freely by soaking it 24 hours in water, and mixed with sand before sowing.

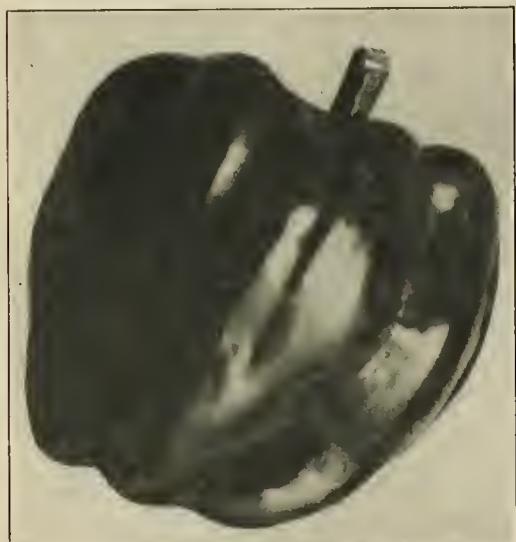
DARK MOSS CURLED.—A famous English variety, and very popular in this country. It is beautifully curled, but the color is much lighter than the single. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 35c.

PLAIN or SINGLE.—This is the hardiest variety; foliage very dark green, with plain leaves, having a strong Parsley flavor, and much preferred in French cooking. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 30c.



Pepper

CULTURE.—For earliest crop sow in hotbed in February or March and transplant to open ground in May, setting plants about 15 inches apart in rows $2\frac{1}{2}$ feet apart. Later crops can be sown in cold-frames. Cultivate and keep free of weeds. Peruvian Guano or some good commercial fertilizer applied broadcast around the plant and hoed in when they are about six inches high will produce an enormous increase and improvement in yield.



Parsley

RUBY KING.—This is the most popular large Red Pepper now in cultivation. Very large scarlet fruits of sweet, mild flavor. Plants grow two feet high and bear a fine crop of the handsome large fruit, which ripen earlier than any other large fruited variety. The flesh is quite thick, sweet and mild, so mild that if the seeds are removed the fruits may be eaten from the hand like an apple. Especially fine for salads or stuffed for mangoes. Pkt., 5c; oz., 60c; $\frac{1}{4}$ lb., \$2.25.

LARGE BELL or BULL NOSE.—An old standard and favorite sort. It is early, bright red in color at maturity, entirely mild, of large size and has thick flesh. Is excellent for stuffing. It is a good heater and is much grown for both home and market. Pkt., 5c; oz., 50c; $\frac{1}{4}$ lb., \$1.75.

NEW CHINESE GIANT PEPPER.—The fruits of this variety are of enormous size, even when put alongside such a large kind as Ruby King. The appearance of the New Chinese Giant on the market is more striking and attractive, and it sells on sight. The shape is more blocky than Ruby King, being almost square, or about the same diameter both ways. Color, brilliant, glossy scarlet. Pkt., 5c; oz., 60c; $\frac{1}{4}$ lb., \$2.25.

LONG RED CAYENNE.—The conical shaped fruits are three to four inches long, of bright red color and borne in great profusion. The flesh in character is very sharp and pungent. A standard household variety of Pepper. Pkt., 5c; oz., 50c; $\frac{1}{4}$ lb., \$1.75.

Save the wheat! Use cornmeal. Recipes, page 60.

Garden Peas

Peas mature early when in a light, rich soil. For the general crop, a rich deep loam or clay would be best. Peas thrive better if the ground has been manured for a previous crop, but if the ground is poor and requires enriching, use well-rotted manure; and for the dwarf varieties you can hardly make the soil too rich. When grown as a market crop, Peas are seldom staked or bushed, but are sown in single rows three to four inches deep, the depth depending on the time of sowing, nature of the soil, as well as the variety. Wrinkled varieties are not as hardy as the smooth sorts, and if planted early should have dry, warm soil, and not planted deep, or they are liable to rot in the ground. These wrinkled varieties are, however, the sweetest and best flavored. Rows for planting should be from $2\frac{1}{2}$ to $3\frac{1}{2}$ feet apart according to the kind, soil and manner of culture desired. When grown in the kitchen garden it is best to sow the seed in double rows, 6 to 8 inches apart, the tall sorts requiring brush. Commence sowing early varieties as soon as the ground can be worked in the Spring, and continue, for a succession, every two weeks up to the end of June, discontinuing until the middle of July, when a good crop can sometimes be secured by sowing an extra-early sort. Two pounds sow 100 feet of rows; 115 to 140 pounds for an acre in drills; 175 lbs. broadcast.

Early Round or Smooth

PEDIGREA EXTRA EARLY (2 feet).—This extra early Pea is not only early, but the very best of the smooth, white, extra earlies. Matures in from 40 to 45 days after germination and the full, round, dark green pods are produced in wonderful profusion. Practically all the pods can be gathered in two pickings, and as they are of strong texture, are well fitted for shipping



American Wonder



Ameer

even long distances. The Peas are of medium size, round, smooth and of splendid flavor. The vines are very hardy, and seed may be sown as soon as the soil becomes mellow. Pkt., 10c; lb., 30c; 2 lbs., 55c; 15 lbs., \$4.00.

EARLY ALASKA.—This is the earliest blue variety in cultivation; the dark green color of its pods makes it a desirable shipping variety, as it will carry long distances without losing color; this quality combined with its extreme earliness recommends it very highly to the market gardener; height, $2\frac{1}{2}$ feet; is also the most popular variety for canning, being almost exclusively used for that purpose by the largest canning establishments in the country. Pkt., 10c; lb., 30c; 2 lbs., 55c; 15 lbs., \$4.00.

FIRST AND BEST.—A popular, extra early Pea, producing good crops and satisfactory in nearly all sections. Vines $2\frac{1}{2}$ feet high, producing pods 3 to $3\frac{1}{2}$ inches long. Sold under the name of Philadelphia Extra Early, Improved Daniel O'Rourke, Rural New Yorker, Extra Early Kent and a dozen other similar names. Pkt., 10c; lb., 30c; 2 lbs., 55c; 15 lbs., \$4.00.

EARLY TOM THUMB is an old-fashioned favorite on account of its very dwarf habit, and is really more productive than many varieties that grow twice its height. It produces a fine-sized pod and the Peas are sweet and tender. Pkt., 10c; lb., 35c; 2 lbs., 60c; 15 lbs., \$4.25.

AMEER.—This variety is very much like the Alaska, but is not quite so early. The vine is slightly longer as are the pods which are well shaped. It ripens uniformly and the peas are of excellent quality. The seed is round, wrinkled and light green. Crop failed.



PREMIUM SEEDS



1
Pedigreed Extra
Early

2
Gradus

3-4
Little Marvel

5
Sutton's Excelsior

6
Thomas Laxton

Early Wrinkled Peas

These are much finer than the hard, smooth Peas, being much sweeter and of superior flavor. They cannot be planted quite as early, as they are liable to decay in cold, wet soil.

THOMAS LAXTON.—The earliest Wrinkled Pea. Equal in quality to the best of the late wrinkled sorts. Peas are large as Telephone, unsurpassed in quality; coming into use early in June, as soon as the small, round, early sorts. This is certainly the finest Wrinkled Pea yet introduced, coming in with the first earlies, with pods double the size. The pods are a dark rich green, straight and square ended, and contain on the average seven to eight large, narrow peas of the richest flavor. We consider it superior to, and likely to supersede, that fine early pea, the "Gradus," being harder in constitution, darker in color and a better yielder. It is a reliable market gardener's as well as private gardener's pea, and will undoubtedly take the same place among earlies as Telephone among the late sorts. Pkt., 10c; lb., 35c; 2 lbs., 65c; 15 lbs., \$4.50.

LITTLE MARVEL.—An extra early dwarf wrinkled sort, particularly suited to home gardens. Vines average 15 to 18 inches high, vigorous, dark green foliage. Peas are borne together in pairs of two. Though comparatively a new sort, it has become exceedingly popular on account of its large productive yield. Pkt., 10c; lb., 30c; 2 lbs., 55c; 15 lbs., \$4.00.

MCLEAN'S LITTLE GEM.—An old variety still largely grown and quite early. It is productive and the peas are of high quality. Grows a little taller than most extra early varieties. Pkt., 10c; lb., 30c; 2 lbs., 55c; 15 lbs., \$4.00.

GRADUS, or PROSPERITY.—One of the very best early wrinkled, large podded Peas. The pods are fully as long as Telephone. Vine similar in appearance and does not grow so tall, being of medium height, about 3 to 3½ feet. The pods are 4 to 4½ inches long, pointed, handsome and one of the most attractive of the early wrinkled sorts. Peas very large, splendid quality and a beautiful light green color. This has been one of the most popular varieties in cultivation. Pkt., 10c; lb., 35c; 2 lbs., 65c; 15 lbs., \$4.50.

NOTT'S EXCELSIOR.—This is one of the standard high-grade Peas that have established themselves with gardeners so firmly that many will take no other variety for its season. Its quality is fine, and for a wrinkled Pea, it is hardy and thoroughly reliable. It does not require staking and the pods ripen evenly, making it extremely valuable for home and market use. Pkt., 10c; lb., 35c; 2 lbs., 55c; 15 lbs., \$4.00.

AMERICAN WONDER.—A leading dwarf wrinkled Pea. Esteemed for earliness, productiveness, flavor and quality; strong and robust in habit, growing about 10 inches high, and produces a profusion of good-sized pods, which are fairly packed with the finest flavored Peas. Has always been a great favorite for the home garden. Pkt., 10c; lb., 35c; 2 lbs., 55c; 15 lbs., \$4.00.

PREMIUM GEM.—A very fine extra early Dwarf Pea of Little Gem type, on which it is a decided improvement; pods are larger and more productive. Pkt., 10c; lb., 30c; 2 lbs., 55c; 15 lbs., \$4.00.

Late or Main Crop

DWARF TELEPHONE, or DAISY.—Grows 1½ or 2 feet in height; very stocky, heavy, vigorous vine, productive. Pods are long and remarkably well filled. Peas are large and wrinkled. Crop failed.

ALDERMAN.—A splendid large podded variety of recent introduction and excellent quality. Vines vigorous, growing about 3½ ft. high, with coarse, dark colored leaves and producing an abundance of very large, dark green pods, filled with immense Peas of delicious flavor. We recommend this to all large Pea growers. Pkt., 10c; lb., 35c; 2 lbs., 55c; 15 lbs., \$4.00.

TELEPHONE.—One of the most popular varieties for main and late crop, on account of its many good qualities; fine appearance, large pods, and most excellent flavor; a good shipper. Vines about four to five feet, very sturdy and vigorous. This Pea is considered by many private and market gardeners to be the best of all. Pkt., 10c; lb., 35c; 2 lbs., 55c; 15 lbs., \$4.00.

CHAMPION OF ENGLAND.—A very productive variety, universally admitted to be one of the richest and best flavored of the late Peas. Pods large, about three inches long. The seed is light green, wrinkled and very desirable for home use and especially recommended for market gardeners. Profuse bearer. Very much superior in flavor to the Marrowfat Peas. Pkt., 10c; lb., 35c; 2 lbs., 60c; 15 lbs., \$4.25.

LARGE WHITE MARROWFAT.—This is a late Pea, hardy, very hardy and vigorous grower. The pods are of good size and usually contain five or six peas of good quality, but not of as high flavor as the regular garden peas. Pkt., 10c; lb., 25c; 2 lbs., 45c; 15 lbs., \$3.00.



Wing of proposed building, College of Agriculture

What the University of Kentucky Is Doing for the Farmers of the State Through the College of Agriculture

The College of Agriculture as at present organized is composed of three divisions: the division of resident instruction, in which instruction in agriculture is given to students who come to the University; the division of agriculture extension, thru which information important to farmers and housewives is carried to them on the farm and in the home; and the agricultural experiment station, which is really the research division of the College of Agriculture.

The Experiment Station was earliest developed to a high degree of efficiency thru the desire of the farmers of the state to have their agricultural problems cleared up, either indirectly, as by the fertilizer, commercial feeding stuffs and food and drug laws, or directly, as by the fifty thousand dollars appropriation of 1912; and also thru certain other control laws which carry no appropriation, such as the nursery inspection law and the seed law. It is the operation of the latter law and the work done under it by the Station which would seem most appropriate for consideration in a seed catalog.

The principal objects of the Kentucky Seed Law passed in 1916, are to protect the farmer against inferior seeds and to protect the state against the introduction and spread of noxious weeds. The law requires the purity of the seed and the germination, as well as the kind of seed, to be plainly indicated on the labels, and not only is a protection and an aid to the farmer, but, when generally enforced will be a protection to the honest dealer against the competition of the unscrupulous dealers who would not be above misrepresenting the character of their goods. There is an important factor that should be considered by the purchaser of seeds which is often overlooked; out of two lots of a given kind of seed, one with high percentages of purity and germination and the other with low percentages, it usually happens that one can get more good seed for his money in buying the highest priced seed, which in

is also practically pure, than in buying the lower priced seed of much lower purity.

The inspection and analysis of fertilizers, under the Department of Fertilizer Control, is one of the oldest activities of the Station. Every brand of fertilizer on sale in the state is analyzed each year and the results are published in the form of a bulletin. Our inspectors visit a great many towns, collecting samples of the fertilizer that is being delivered to farmers. Besides this, any farmer who is a purchaser of fertilizer may send in, for free analysis, a sample of what he has purchased, under certain regulations prescribed in the law.

A similar method of inspection and analysis of feeding stuffs is in operation under the Department of Feeding Stuffs Control.

The analysis and inspection of foods and drugs on sale in the state and the regulation of the sanitary conditions under which articles of food are sold, is being actively carried on under the Department of Food and Drug Control.

Stocks of fruit trees and the like in the hands of nurserymen are inspected at intervals by the agents of the Experiment Station to guard against the introduction of San Jose scale and other pests.

In addition to this state control work, the work of agricultural investigation and experiment, which is really the proper field of Experiment Station work, is being carried on by the Station with the aid of state funds and those derived from the federal government. For the more effective prosecution of its work, the Station is organized into a number of departments as follows:

The Department of Agronomy deals with problems connected with the production of crops and the management of soils. Experimental field work in this department is being done at Lexington and several places this state.



PREMIUM SEEDS



Kentucky Experimental Station, College of Agriculture.

The Department of Animal Husbandry is subdivided into two sections, one of which is charged with those problems relating to beef cattle, sheep and swine; the other, those relating to dairy cattle, horses and poultry.

The Department of Chemistry is devoted to chemical problems relating to agriculture, such as a study of the conditions, including bacterial action, which tend to render the potassium of the soil silicates available; an extensive study of the plant food in the different types of soil in the state; studies of the proteins of feeding stuffs and many others.

The Department of Disease of Live Stock has charge of the distribution of anti-hog cholera serum, under a provision of the state law, and of blackleg vaccine. Diseases of live stock are studied with reference to their prevention and cure. Investigations on forage poisonings have attained a result of great practical value for the prevention of this disease, as brought out in Bulletins 207 and 208.

The Department of Entomology and Botany is concerned with insects and fungi injurious to crops and the means of combating them, beneficial insects, weeds and useful plants. The seed control work and the inspection of nurseries are carried on by this department.

The Department of Farm Management, recently organized, undertakes the study of general conditions which effect the successful management of farms in different parts of the state.

The Department of Horticulture deals with those problems relating to the production of fruits, vegetables, flowers and ornamental plants and shrubs.

The Division of Agricultural Extension of the College of Agriculture, including the newly organized Department of Markets, is operating under the Smith-

Lever Law and is financed by the government, state and experiment station funds. A definite organization of the extension work is now projected along the following lines: (1) farm demonstration work thru county agents; (2) home demonstration work thru county agents; (3) boys' agricultural clubs; (4) specialists in various lines of agriculture; (5) printing and publications; (6) movable schools; (7) market and rural organizations. Thru its various agencies, the division of agricultural extension is doing a great work in bringing directly to farmers and housewives the valuable results of the work of experiment stations and of the United States Department of Agriculture, and is rapidly creating more wholesome ideals of country life.

The Division of Resident Instruction offers a four years' course in agriculture and home economics, leading to a degree, and a short course in these subjects beginning November first and extending to March first. The four year course in agriculture includes the following subjects: agronomy, animal husbandry, bacteriology, botany, entomology, zoology, farm management, horticulture, marketing and veterinary science. Work of the short course is practical and is so given as to enable the student to see its direct and immediate application to the problems of the farm, the object being to bring about larger and more economical production thru all the agencies employed by the modern farmer. Graduates of this division of the College of Agriculture are holding responsible positions as teachers, experiment station and extension workers, superintendents of farms and dairies, and in various other agricultural pursuits.

Inquiries addressed to the College of Agriculture, Lexington, Ky., will be referred to the proper department for attention.

Geo. Roberts

Acting Dean
College of Agriculture.



Pumpkins

Sow the seed as soon as the ground becomes warm, in hills eight to ten feet apart each way, or, in fields of corn about every fourth hill. Plant at the same time as the Corn. They are affected by the same insect pests as the Cucumber and the same remedies should be used. Pumpkins are not so particular in regard to soil as melons and cucumbers, but in other respects are cultivated the same, though on a large scale. The pumpkin more properly belongs to the farm than the garden, especially as it readily mixes with and injures the quality of the finer squash. Pumpkins are splendid feed for sheep when the pasture begins to fail in the Fall.

KENTUCKY FIELD.—A large, round, slightly ribbed, soft shell, salmon colored Pumpkin that is very productive and excellent for stock. This variety is a standard sort everywhere, and is also often grown for exhibition purposes. The flesh is yellow, tender, and of excellent quality. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 20c; lh., 50c.

JAPANESE PIE.—A variety of high quality and which grows to a large size. The rind is bluish green, blotched with yellow; flesh salmon colored, fine grained and sweet. Fine for pies as well as for stock feeding. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 30c; lh., \$1.00.

TENNESSEE SWEET POTATO.—Bell shape; medium size, thick flesh, skin creamy white, fine grained, sweet, delicious. Very fine for pies. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 30c; lb., \$1.00.

CASHAW or CROOKNECK.—An excellent table variety, having much the same quality as the squash. It grows to a good size and is productive. Used for stock feeding also. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.50.



Connecticut Field

CONNECTICUT FIELD.—A large yellow variety with a hard shell. Excellent for stock feeding. The hardiest of all Pumpkins and enormously productive. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 30c; lh., \$1.00.

Seed Sweet Potatoes

Many people hesitate to grow Sweet Potatoes, believing that a great deal of extra work is necessary to produce the crop. The only extra work connected with it is in the production of plants, and if you are not prepared to grow these yourself, they can always be purchased at a reasonable price. It is not, however, difficult to grow plants. About the only difference in the field culture is that the ridges are made for Sweet Potatoes before setting out the plants. The only secret is to keep them free from weeds and the ground mellow. After the vines begin to run they will keep down the weeds themselves. A light, sandy soil is best.

The Seed Sweet Potatoes which we offer are grown, stored and handled especially for Seed purposes. They

are not cold storage stock on which the germ has been killed, but are fresh and vigorous. It is absolutely necessary that they be handled quickly in Spring, as they do not keep well after being taken from the storage bins. We cannot guarantee them all to be sound upon arrival, and we try to protect our customers by prompt service. For this reason we hold the Potatoes until the weather is settled and then fill all orders at once so as to get them to our customers promptly.

It does not pay to buy Sweet Potatoes in small lots. Better buy the plants unless you will need more than 1,000.

CULTURE.—Put the Potatoes into hotbeds in April, covering with three inches of earth, and after they begin to grow give plenty of air on sunny days and water regularly. In May or June set out in rows three feet apart and fifteen inches apart in the rows. The land should be plowed shallow in order to produce the short, chunky Potato most largely in demand. Apply a fertilizer having only a small percentage of nitrogen and a large amount of potash.

We can supply the following varieties in April: Yellow Jersey, Red Jersey, Red and White Bermuda, Southern Queens and Brazilians.

Two Large Crops

Large crops do not generally follow in succession therefore we urge you to plant every available space in white and sweet potatoes this season.

Save the wheat! Use cornmeal. Recipes, page 60.



Sweet Potatoes



Northern Grown Seed Potatoes

CULTURE.—A sandy loam reasonably rich in organic matter, is considered the very best soil for Potatoes. However, any soil that is light and easily worked and contains a good supply of plant food will grow potatoes successfully. It is not advisable to apply fresh manure just before the tubers are planted. Fresh manure, besides causing a number of diseases on the tubers, contain too large a supply of nitrogen, which produces too rank a growth at the expense of tubers. Plowing should be deep in sections where the ground freezes and stays frozen, and should be turned on edge, so that the air can get around and under the lumps. In Southern sections, Spring plowing is perhaps the best, because open winters and numerous rains have a tendency to settle the ground and render it too compact for tubers.

INSECT REMEDIES.—For the Potato Bug, Paris Green is most effective remedy and on large areas had better be applied with a Leggett's Champion Paris Green Gun or Beetle Duster. For a small garden, mixing with lime plaster, 1 lb. to 100 lbs. of plaster and dusting; or if sprayed, use 1 lb. of Paris Green to 100 gallons of water. Slug Shot can be used in small gardens if desired. For preventing blight and increasing growth of vines and yield of potatoes, spray with Bordeaux Mixture two or three times. It has wonderful results. Paris Green can be used mixed with it if desired.

TREATING POTATOES FOR SCAB.—Mix half pound formaldehyde with 15 gallons of water, same proportions for larger amounts of potatoes. Place uncut and unsprouted potatoes in coarse burlap sack and suspend in the solution. Let soak for two hours then remove and dry.

EARLY SIX WEEKS.—This is said to be the earliest Potato grown, and especially recommended for early market trade. Grown under favorable circumstances, they are ready for the table at six weeks from date of planting, and fully matured at ten weeks. Medium-sized, very smooth skinned, shallow eyed, and of fine texture; in color, light pink.

EARLY TRIUMPH (Bliss).—This variety was introduced many years ago by Mr. B. K. Bliss. The Triumph attained at that time no particular favor, but all of a sudden its virtues became appreciated and the demand for it was so great that it sold readily in carload lots for three times the price of ordinary seed potatoes. There is good reason why the Triumph should be popular. It is from seven to ten days earlier than the Ohio, and that often means a difference of many dollars in crop. The potato is of good size, squared at the ends. Skin is red, flesh is very white and firm. It is productive, and for several years to come will probably command a higher price among potato buyers than any other sort.



Ohio

IRISH COBBLER.—Irish Cobbler has been for some years the most famous early Potato in the East. In the Potato sections of Maine, it has been more largely grown than all other earlies and has been shipped from there in large quantities to supply the truckers of New Jersey and Virginia and other Atlantic Coast States. From there its popularity has extended throughout the whole of the United States.

It is a pure white Potato, nearly round in shape with eyes rather more pronounced than in the Ohio type varieties. It is spoken of as the legitimate successor to Bliss' Triumph and is fast superseding that variety. It sells better than Triumph, as it is a better looker, is ahead of Triumph in quality and yields more, although not as early.

EXTRA EARLY OHIO.—Some early varieties will yield potatoes about as soon as the Extra Early Ohio, but their tops will be green for days after the Extra Early Ohio have fully ripened. The Extra Early Ohio is fully two weeks ahead of the Early Rose, and is a general favorite with Potato growers and marketmen alike, and is the most profitable Potato they can possibly grow. The sprouts are very strong, the vines grow erect and are easy to cultivate. Maturing early, it brings the highest prices, and the land can be used for another crop after it; does well on any soil suitable for Potatoes. The tubers grow compact in the hill, are easily dug, with very few small ones—nearly every potato is of marketable size; has few eyes, which are even with the surface. With heavy manuring, close planting and good culture, a very large and profitable crop can be expected—300 to 500 bushels per acre is not an unusual yield.

ROSE.—This variety has been a great favorite for many years on all markets and many growers still claim that it has never been excelled in quality and productivity. Potatoes are long in shape, good size and light pink in color at the bud end. They cook mealy and are of the finest flavor.

BEAUTY OF HEBRON.—An old time variety and still largely grown. Oblong in shape, white skin tinged with pink. Good yielder, fine quality.



Irish Cobbler

Eat less meat. Substitute cow peas. Page 61.



Northern Grown Potatoes—Continued

EARLY BOVEE.—It is of the Hebron type and one of the earliest varieties grown. The tubers are oblong, have pink skin of handsome appearance and of fine quality. It is a heavy producer; has a stocky, dwarf vine, the tubers growing compactly in the hill.

PETOSKEY.—Is large, round and white, and seems adapted to a large range of soils. Petoskey is very early, a vigorous grower and good yielder.

WHITE STAR.—Long, white in color, good keeper, good size and quality, medium late.

PEERLESS.—A standard round white potato, medium late in maturing.

EMPIRE STATE.—A good standard late Potato and one extensively used for late planting; good yelder and cooker; in color, white, somewhat like the Burbank, but larger.

CHICAGO MARKET.—This Potato is said to be a seedling of the Rose. It is later, makes a heavier yield and is a splendid Potato for cooking and for keeping. The Potatoes are many to the hill and are large. In shape, rather oblong and flat. Color varies on different soils, from light pinknearly white, to rose color. In Central Kentucky this is one of the most popular main crop varieties.

RURAL NEW YORKER NO. 2.—Well known now the country over, and very largely planted for profitable main crop. Rurals are now quoted in all the leading markets of the country along with Burbanks and other standard sorts, and usually they are quoted higher than Burbanks. They are certainly more profitable to raise. When Rural No. 2 first made its appearance as sent out in 1889 by the Rural New Yorker, it introduced an entirely distinct class of potatoes, unknown up to that time. The class is characterized by long, rather spindling vines, with dark colored stalks, dark green leaves and purple blossoms; tubers nearly round, flattened, with very



Early Rose

smooth, pure white skin, uniform in size, quite numerous in the hill, always very attractive in appearance.

BURBANK.—A standard Long White variety. An old standard main crop variety which is very popular because of market demand and heavy yields. Satisfies both the grower and the consumer. Tubers are large, oblong and have fairly deep eyes. Color white, quality excellent, cooking very mealy and of attractive whiteness that pleases. It is the standard market potato in most of the potato growing districts and contends with Rural New Yorker for first place.

CARMAN NO. 3.—This great Potato should be found in every list of the best varieties. It is a sort of iron-clad, and holds its own and does well everywhere. It makes great yields of fine, large, smooth tubers (like the illustration) even under the most unfavorable circumstances, and can be relied on to bring in money.



Second Crop Seed

These Potatoes, as the name implies, are made from the second planting. They can be planted in the Spring in the ordinary way or placed in cold storage until wanted for a second planting in July or August. It frequently happens when the first crop is a failure that by planting "Second Crops," if the season is at all favorable, that a larger yield may be secured than from the first crop. By some, Second Crop is preferred to Northern stock; we, however, recommend Northern stock for first crop and the Second Crop for late. The following are the varieties of Second Crop most used:

Triumphs, Cobblers, Early Hebron, Queen, Bovee, Thorburn, Puritan and Blush.

If Dissatisfied, Use
Brent's Premium
Seeds



PREMIUM SEEDS



Mixed Radish

Radish

For an early supply, sow in a botbed in February, care being taken to give abundant ventilation to prevent running to leaves. For open air culture and succession, sow from middle of March until September at intervals of a week or ten days. The growth must be rapid to insure crispness, succulence, and mildness of flavor. A fine dry, sandy loam, enriched and made light with well-rotted manure, is best adapted for the purpose, all heavy soils producing directly the opposite results from those desired.

One ounce to 100 feet of drill; 9 or 10 lbs. per acre.

NE PLUS ULTRA.—This variety has as small a top and is as early as any in cultivation, making it one of the best for forcing under glass. Roots ready to pull may be had in three weeks and they remain fit for use longer than any other early variety. They are small, globular, smooth, very deep red in color, flesh is white, crisp, tender and mild in flavor. May be planted very closely, owing to their small tops. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 45c; lb., \$1.75.

EARLY SCARLET TURNIP.—A very early, small, round Radish; entire Radish is of a rich scarlet color. This splendid variety has always been a great favorite with market gardeners and for kitchen garden alike. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.75.

ROSE GEM.—Very similar to the above variety. Round; scarlet with white tip. Pkt., 5c; oz., 20c; $\frac{1}{4}$ lb., 60c; lb., \$2.00.

CRIMSON GIANT.—A large globe-shaped variety. Handsome deep scarlet; thin skin, solid white flesh of best quality. Attains a large size without becoming pithy or losing its crispness. An excellent variety. Pkt., 5c; oz., 20c; $\frac{1}{4}$ lb., 60c; lb., \$2.00.

EARLY FRENCH BREAKFAST.—A very popular French variety of very rapid growth, and one of the best varieties for early forcing; its form is oval; color scarlet tipped with white, and small in size. It is also a beautiful variety for garnishing purposes. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.65.

SCARLET TURNIP WHITE TIP.—Market gardeners' favorite Radish for outdoor planting. A very desirable one for the home garden. It is an early maturing variety, only a little later than the forcing strain. Turnip-shaped; handsome scarlet in color, with a distinct white tip. Pkt., 5c; oz., 20c; $\frac{1}{4}$ lb., 60c; lb., \$2.00.

CINCINNATI MARKET.—The finest long Red Radish in cultivation, either for house or market. Skin scarlet colored, very thin, the flesh crisp, brittle and of delightful flavor. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.75.

CHARTIER (Scarlet).—One of the best long scarlets for second early Summer or Fall uses. Roots when fully grown, average 7 or 8 inches long and $1\frac{1}{2}$ to 2 inches thick, but even when only $\frac{1}{2}$ inch thick are in good condition for table. It remains longer without getting pithy than any Summer sorts. Color, bright crimson, shading to white at the tip. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.75.

LONG SCARLET SHORT TOP.—The standard early variety for market and home garden. Roots long, growing partly above ground, straight, smooth, rich, scarlet color, very crisp and quick grower. Our seed is especially selected. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.75.



Scarlet Turnip

EARLY SCARLET OLIVE SHAPED.—Olive shaped, terminating in a small tap root. Skin scarlet; neck small; flesh rose colored, tender and excellent. Pkt., 5c; oz., 20c; $\frac{1}{4}$ lb., 65c; lb., \$2.25.





Radishes—Continued

WHITE ICICLE.—The finest of the early, pure white varieties. Planted in the Spring, the Radishes are ready for pulling in about three weeks from sowing the seed. They are long and slender and clear pure white, making them very attractive when on sale and on the table. It is crisp and tender, both when young and until it attains large size, thus remaining in condition for use for considerable time. Pkt., 5c; oz., 20c; $\frac{1}{4}$ lb., 60c; lb., \$2.00.

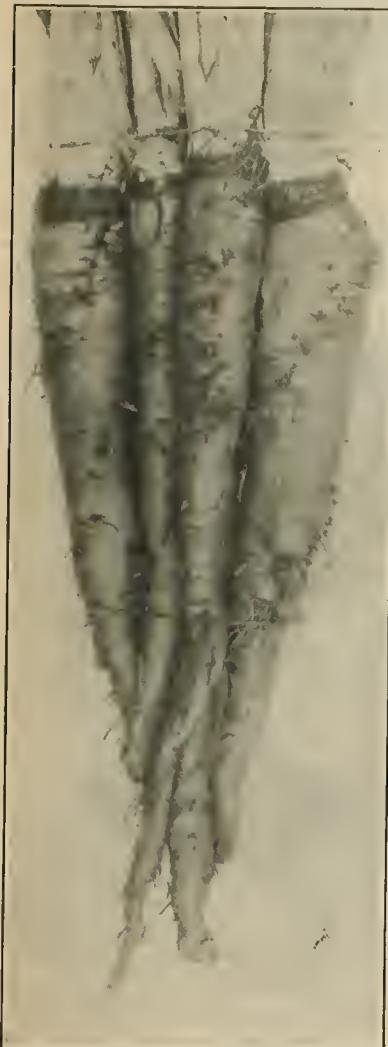
WHITE STRASBURG.—One of the most popular and desirable of all long white Radishes for second early or Summer crop. Even when comparatively small it is fine quality and remains crisp and tender much longer than other early varieties. Roots when full grown are $\frac{1}{2}$ to 3 inches and 5 to 6 inches long, tapering. Top medium; roots smooth, crystal white color, handsome, showy, crisp and tender and especially desirable for market or family use. Pkt., 5c; oz., 20c; $\frac{1}{4}$ lb., 60c; lb., \$2.00.

Winter Varieties

Sow in July or August.

LONG BLACK SPANISH.—A long, very hardy Radish. Skin nearly black; flesh pure white. Very well known and extensively planted. Pkt., 5c; oz., 20c; $\frac{1}{4}$ lb., 50c; lb., \$1.75.

ROUND BLACK SPANISH.—A large, turnip shaped Radish. Skin and flesh same as the long variety. Quality about the same. Pkt., 5c; oz., 20c; $\frac{1}{4}$ lb., 50c; lb., \$1.75.



Mammoth Sandwich Island



White Icicle

Rhubarb

CULTURE.—Rhubarb succeeds best in deep, somewhat retentive soil. The richer its condition and the deeper it is stirred the better. Sow in drills about an inch deep, and thin out the plants to six inches apart. In the fall transplant the young plants into very highly manured and deeply stirred soil, setting them four to six feet apart each way, and give a dressing of coarse manure every spring. The stalks should not be plucked until the second year, and the plant never allowed to exhaust itself by running to seed.

MYATT'S VICTORIA.—The best variety for the South. Pkt., 5c; oz., 25c.

Salsify or Oyster Plant

When properly cooked, it is a good substitute for oysters in taste and flavor, and is very nutritious. A most palatable vegetable; the cultivation is precisely the same as directed for Parsnips and Carrots. Salsify will keep finely through the Winter, in the ground where grown, in exactly the same manner as Parsnips. The roots are perfectly hardy; in fact, they are best after the frost has touched them.

Succeeds best, perhaps, in light, well-enriched soil. If it is necessary to use manure, it should be very fine and well-rotted. Sow early in drills 18 inches apart and cover firmly one inch deep; thin to three inches apart in the drills. One ounce of seed will sow fifty feet of drill; eight pounds is sufficient to plant an acre.

MAMMOTH SANDWICH ISLAND.—This is in every way superior to the Large White, being larger, stronger growing and less liable to branch. Invaluable to market gardeners. Pkt., 5c; oz., 25c; $\frac{1}{4}$ lb., 60c; lb., \$2.00.

Sorrel

CULTURE.—Sow in drills early in Spring, thin out to 6 or 8 inches apart in the row. Commence cutting about 2 months after planting. Sorrel is hardy, will continue to bear for 3 or 4 years.

LARGE-LEAVED FRENCH.—Cooked like Spinach; a very fine salad cooked as greens. Large leaves, mild acid flavor, fine quality. Pkt., 5c; oz., 25c; $\frac{1}{4}$ lb., 75c.

Gourds

These are desirable in many places where an immense amount of vine is wanted quickly. Most sorts are good for 20 to 30 feet in a season, and the blooms of some are quite striking and handsome. With many sorts the fruit is unique and ornamental and useful. The small fancy gourds are excellent toys for children, while the larger gourds may be used as dippers, sugar troughs and bowls.

APPLE SHAPE.—Beautifully striped.

DIPPER.—Makes an excellent dipper.

DISHCLOTH, or TOWEL.—Many women prefer dishcloth made of this Gourd to anything else, as it is always sweet and clean as long as any part of it is left.

Packet, 10c.



PREMIUM SEEDS



Bloomsdale Spinach

dale Spinach being cut to the acre than any other variety. It is especially recommended for autumn sowing, as when soil 150 barrels of Bloomsdale Spinach should be cut to the

EARLY LONG STANDING SPINACH.—It is most extensively grown during the Winter and Spring months, for the reason that the plants quickly run to seed in hot weather. With our new Long Season variety, Spinach may now be continuously grown in any home garden, so that this most delicious of "boiling greens" may be enjoyed not only during the cool weather months, but in the Summer as well. It forms a dense rosette of thick, tender, succulent, crumpled leaves of intensely dark green color. Their substance and short

One ounce of seed for 100 feet of drill—ten to twelve pounds in drill per acre.

CULTURE.—Spinach is very hardy, extremely wholesome and palatable and makes a delicious dish of greens, retaining its bright green color after cooking. It should be planted in very rich ground, the richer the better. Sow in drills one foot apart, and commence thinning out the plants when the leaves are one inch wide. All should be cut before hot weather, or it will be tough and stringy. For early Spring use, the seed should be sown early in autumn. In the North the plants will require a slight protection of leaves or straw, but in the Southern States no protection is necessary, and they will continue their growth most all winter.

BLOOMSDALE SPINACH.—Forty days. Earliest cutting of any sort. This is a form of Spinach superior to other sorts because of its leaves being curled, twisted and haloed to an unusual degree, this curled quality giving the leaves an elasticity especially fitting them for shipment to long distances, while at the same time giving the crop large measuring qualities, many more barrels of the Bloomsdale in springtime it shoots to seed early. On good soil 150 barrels of the acre. Pkt., 5c; oz., 20c; $\frac{1}{4}$ lb., 60c; lb., \$2.00.

leaf stalks enable them to "stand up" in hot weather, retaining their freshness for a long period after cutting. It is the best variety to be sown in the Spring, and at monthly intervals for a successive Summer supply. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.75.

LONG STANDING PRICKLY.—Matures a little later than the round-leaved sorts, but furnishes a large quantity of thick leaves of excellent flavor. Pkt., 5c; oz., 20c; $\frac{1}{4}$ lb., 60c; lb., \$2.00.

Squash or Cymling

Summer Squash requires one ounce to 30 hills. Winter varieties one ounce to 15 hills and 3 to 4 pounds per acre.

CULTURE.—Plant when the weather has become settled and the ground fairly warm. Bush varieties are planted 3 x 4 feet; running varieties 6 x 8 feet; about 4 to 6 seeds per hill and thin out later, leaving the strongest plants about 3 to the hill. Hills similar to those made for Cucumbers with well-rotted manure or fertilizer are best. Winter varieties may be stored in a moderately warm dry place of even temperature.

INSECT PESTS.—For the Striped Beetle, see under Cantaloupes. For the Squash Bug, Tobacco Dust is sometimes a preventive, but Kerosene Emulsion is the best remedy.

EARLY WHITE BUSH.—A well known early variety, largely planted in the South, both for market and home use. Color is creamy white with comparatively smooth surface, somewhat flattened and scalloped. Vines are bush, vigorous and very productive. Known as Patty Pan or Cymling in the South. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 30c; lb., \$1.00.

EARLY GOLDEN SUMMER CROOKNECK.—The old standard sort; very productive and matures a little earlier than the Giant Summer Crookneck. Fruits, when fully grown are about one foot long, with distinctly crooked neck and surface uniformly warty; color bright yellow. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 30c; lb., \$1.00.

MAMMOTH YELLOW BUSH or GOLDEN CUSTARD.—This is a new rich golden yellow, scalloped bush Summer Squash, grows large, is not excelled in quality and is very productive. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 30c; lb., \$1.00.

BOSTON MARROW.—A Fall and Winter variety of much merit; popular in the Eastern markets, shape oval, skin bright orange color, when ripe mottled with cream color. Flesh rich salmon colored, dry, sweet and good flavored. This is one of the best sorts for canning and for pies. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 30c; lb., \$1.00.

HUBBARD.—A well tried popular favorite, with strong, vigorous, prolific vines. Squashes weigh from 10 to 25 pounds. Dark green, with golden yellow flesh, deep and finely grained, richly flavored, sweet and dry. Properly kept, it will last from September to May. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 30c; lb., \$1.00.





June Pink

Tomatoes

Seed can be grown in a hotbed or in boxes in the house for earliest plants and later in cold-frames or in the open ground as soon as danger of frost is past. If sown thinly in rows they will stand until large enough to handle. Enough plants can be started in an ordinary cigar box to supply the average family, but they would of course have to be transplanted to pots or other boxes to afford room for growth. Tomatoes are one of the earliest vegetables to grow from seed, and all should have them as they are not at all particular as to soil. Where possible, it is well to make this rich, either with stable manure or a good potash fertilizer. Set the plants three to four feet apart each way and cultivate well. An ounce of seed will produce about 1500 plants. Three to four ounces are sufficient for an acre.

INSECTS AND BLIGHT.—For the green worm, which eats the foliage, use Hellebore, either dry or in solution, or Paris Green mixed with water at the rate of 1 lb. to 150 gallons and spray. For rot, blight and other diseases, spray the plants with Bordeaux Mixture in solution, commencing early.

Early Tomatoes

SPARKS' EARLIANA.—Probably no early Tomato introduced in many years has attracted so much attention and has so large a sale as Sparks' Earliana. It is not only extremely early, but is remarkable for its large size, handsome shape and beautiful bright red color. Its solidity and fine qualities are fully equal to many of the best late sorts. Extra early Tomatoes are one of the most profitable crops for the market gardener as well as especially desirable in the home garden. You will make no mistake in planting the Earliana. Pkt., 5c; oz., 35c; $\frac{1}{4}$ lb., \$1.25.

JUNE PINK.—The earliest of all pink Tomatoes. It is a good yielder of high quality and runs very smooth for an early sort—see illustration, from a photograph —similar in habit and shape to the Earliana, differing from it in color only, which is pink instead of red. Pink Tomatoes are much preferred in some markets. The June Pink, while primarily an early Tomato, continues to bear and ripen fruit up to frost. The fruit is borne in clusters, single specimens often measuring 3 inches in diameter. Pkt., 5c; oz., 35c; $\frac{1}{4}$ lb., \$1.25.



CHALK'S JEWEL.—One of the newer introductions in Tomatoes. It is extra early in maturing, coming in very shortly after Spark's Earliana, but a heavier cropper than that variety, with Tomatoes of large size and sweeter in flavor. It is of bright red or scarlet color, being in the same class in quality and handsome appearance as the Matchless, while it is distinctly earlier in season. A particular advantage claimed for this variety is its hardy, vigorous and robust growth, admitting of earlier planting in the field, as it is claimed that it withstands cool weather and blight where plantings of other tenderer sorts would be injured. It is very highly recommended by those who have grown it and it is rapidly growing in favor everywhere. Pkt., 5c; oz., 30c; $\frac{1}{4}$ lb., \$1.00.

EARLY DETROIT.—The latest new Tomato. The vine is a better yielder and more vigorous than that of Acme. Not only are more fruits produced, but they average more nearly globe-shaped, are heavier, and are equally as firm, smooth, and suitable for shipping. The fruits are of good size throughout the season, which is unusually long for so early a variety. We are confident that this rare combination of very desirable features will soon bring Early Detroit into general prominence as the best of its class. Pkt., 5c; oz., 30c; $\frac{1}{4}$ lb., \$1.00.

Save the wheat! Use cornmeal. Recipes, page 60.



PREMIUM SEEDS



Ponderosa

BEEFSTEAK.—A late variety of immense size, often weighing one pound and of an attractive color. The fruit is little rough but of a very good quality, being free from acid taste. Ripens thoroughly all over. Very meaty and as solid as a beefsteak. It is a prodigious bearer and is much in demand by canners. Pkt., 5c; oz., 40c; $\frac{1}{4}$ lb., \$1.40.

ACME.—This celebrated variety is of an entirely distinct character, and is very popular. It is well adapted for Southern culture; form perfect, round, slightly depressed at the ends, very smooth; color a glossy dark red, with a sort of purplish tinge; ripens all over and through at the same time; bears continuously until frost; delicious in flavor. Pkt., 5c; oz., 25c; $\frac{1}{4}$ lb., 75c.

LIVINGSTON'S GLOBE.—Another new variety of exceptional merit. It is of beautiful globe shape, with quite a percentage of elongated (stem to blossom) fruits, which permits a greater number of slices being taken than with flat fruited sorts. Color a beautiful glossy rose, tinged purple. Pkt., 5c; oz., 25c; $\frac{1}{4}$ lb., 75c.

BEAUTY, IMPROVED STRAIN.—This has been a standard variety for many years, and is still the favorite main crop Tomato with our market gardeners. Medium early, round, very uniform in shape. Skin smooth,

crimson with purplish tinge. Flesh solid and of excellent flavor. A splendid Tomato for either the home garden or for shipping. Pkt., 5c; oz., 25c; $\frac{1}{4}$ lb., 75c.

PONDEROSA.—It is every way splendid. It excels in magnificent size, often attaining a circumference of 18 inches, frequently weighing 2, 3 and 4 lbs. each, perfect in form, free from wrinkles and fissures, perfectly smooth; solid, free from water cavities, almost seedless; ripens thoroughly from center to skin, its glowing crimson color permeating the flesh to the heart; it is free from rot; but above all, the delicious quality and flavor are its crowning merits—toothsome and rich when sliced, savory and delicious when canned, very little boiling being required for it to thicken.

The plants of Ponderosa Tomato are of luxuriant, healthy growth, independent of droughts, free from blight, and are prodigious, early and continuous bearers. First ripe fruits are often picked in ten weeks from seed sowing, while late fruits may be gathered until frost. Pkt., 5c; oz., 40c; $\frac{1}{4}$ lb., \$1.25.

GOLDEN QUEEN.—A very handsome yellow Tomato of large size, solid and smooth; very productive. Pkt., 5c; oz., 25c; $\frac{1}{4}$ lb., 75c.

BONNIE BEST.—Early, of good shape and size. It is a vigorous grower and very prolific. In shape it is nearly round, very thick through, and partly flattened at the stem end. Grows in clusters of 4 to 6; color is a bright scarlet. This is a variety that should be tried by every one. Pkt., 5c; oz., 40c; $\frac{1}{4}$ lb., \$1.40.



Stone

BUCKEYE STATE.—A desirable variety for truckers. Grows in large clusters of six to eight, large fruit. Ripens evenly, solid with color a purplish pink. Pkt., 5c; oz., 40c; $\frac{1}{4}$ lb., 75c.

STONE.—This variety is very large and of a bright scarlet color; very smooth; ripening evenly to the stem without a crack, exceedingly solid; is an excellent shipper; quality the very best; fine for canning; a good keeper; without hard core; not subject to rot; its vines and foliage rank and robust. Pkt., 5c; oz., 25c; $\frac{1}{4}$ lb., 75c.

SMALL-FRUITED VARIETIES. Small Varieties.—Tomatoes, excellent for preserves or pickles: Red Peach, Yellow Peach, Red Pear, Yellow Plum, Yellow Cherry, Purple Husk, Red Currant. Pkt., 5c; oz., 40c; $\frac{1}{4}$ lb., \$1.40.



Bonnie Best

Eat less meat. Substitute cow peas. Page 61.



Mixed Turnips

Turnip

For early use, sow as soon as ground opens in Spring, in drills from 12 to 15 inches apart; thin out to 6 or 9 inches in the rows. For succession, continue to sow every two weeks until June; for Fall and Winter crop, sow in July and August. The Rutabagas are grown for feeding stock, and are also excellent for the table. Take up the roots in November, or before severe frosts; cut off tops within an inch of the crown, store in cool cellar or pit, or pile in a conical form out-of-doors, in dry ground; cover carefully with long straw, and finish by earthing up with about 12 to 15 inches of earth, leaving a trench around the heap to carry off water. One ounce of seed for 150 feet of drill; one pound for an acre.

EXTRA EARLY PURPLE TOP MILAN.—Of handsome appearance; somewhat flattened, white with purple top. Two weeks earlier than Purple Top Strap Leaf, good for Spring or Fall planting. Bulb forms very rapidly. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 65c; lb., \$2.25.

PURPLE TOP WHITE GLOBE.—A fine table Turnip. It is an early and heavy cropper, as well as a good keeper. The bulb is a very handsome globe, and is especially in demand among market gardeners. This is also a good Turnip for stock feed, as it will grow to a large size if left for that purpose. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 60c; lb., \$2.00.

PURPLE TOP STRAP LEAF.—This is probably more extensively planted than any other variety. It is a very early flat Turnip of medium size, the lower portion white and the upper part reddish purple. The flesh is fine grained and sweet. A splendid table variety and desirable also for stock feed. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.75.

SEVEN TOP.—Grown extensively in the South for the tops, which are used for greens. It is very hardy and will grow all winter. As it does not produce a good root, it is only recommended for the tops. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 50c; lb., \$1.75.

vegetable root grown for cattle, horses and sheep. The animals thrive and fatten on rutabagas, carrots, and mangels fed in combination with hay.

AMERICAN PURPLE TOP.—A very large, globe-shaped Rutabaga, yellow with purple top. Hardy, vigorous growing variety of excellent quality for the table and one of the best for stock feed. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 65c; lb., \$2.00.



American Purple Top Rutabaga

Rutabagas

Rutabagas, Swedish or Russian Turnips, are extensively grown for a farm crop. The roots are close-grained, hard, and will endure a considerable degree of cold without injury if preserved in a pit or cellar during the winter. Rutabagas are superior to any other

How to dry vegetables. Pages 58 and 59.



PREMIUM SEEDS



Brent's Premium Field Seeds

For close on to fifty years we have made a specialty of Field Seeds. Located in the center of the grass seed growing section we are enabled at all times to buy from the growers to the best advantage.

Our cleaning and shipping facilities are the best. Both

our large warehouses are located on switches and are within a short distance of all depots.

That the merits of "BRENT'S PREMIUM SEEDS" are recognized is shown by our continuously increasing domestic and foreign demand.

To Obtain Best Results with Grass and Clover Seeds

Have the ground thoroughly prepared. This is of the utmost importance to secure the largest and most successful crops. If the land is filled with weeds it is better to sow some grain crop or Millet to smother the weeds before sowing other grasses or clovers. Before grass seeds are sown, the ground should be thoroughly and deeply plowed, and repeatedly harrowed. This is more expensive, but the results will more than justify it.

Where the land is in need of fertilizing, and there is very little that is not—200 to 400 pounds of Raw Bone Meal or a good mixed fertilizer can be used when the seed is sown, either in the Spring or Fall. This will eliminate danger of weeds to a great extent.

Seeds can be sown in the Spring or Fall. In the Spring, February, March and April are the best months in this section. Grass Seeds can be sown alone or with

a grain crop. Sown alone generally give better results. Seeds can be sown with a Wheelbarrow Seeder, Rotary Seeder, by hand or a Grain Drill. For light seeds a Grain Drill or a Wheelbarrow Seeder is best. The Rotary Seeder for heavy grass seeds and clover. Best results are obtained from two way sowings, sow one half the seed crossing the field and the other half in returning over the same space.

Light grass seed should be covered very little. Clover seeds and heavier grass seeds $\frac{1}{4}$ to $\frac{1}{2}$ inch.

Grass seeds sown by hand or with a seeder should be harrowed and afterwards rolled.

Watch your meadows, when a bare spot appears, more seed should be sown which will insure a more even crop.

Field Seed Prices

Owing to the unsettled condition of the market and to the fact that this catalog is prepared sometime in advance of its issue, no prices are quoted in the Field Seed Section. Write for latest price list and order early while stocks are complete. Remember "BRENT'S PREMIUM SEEDS" give best results.

If you are not ready to buy now, write for special prices when you are.

Save the wheat! Use cornmeal. Recipes, page 60.



Red Clover

White Clover

(*Trifolium repens*)

This variety of Clover is found generally throughout the United States. It is hardy, and will grow on nearly any soil, but does best on heavy land. Its greatest value is for sowing with mixtures for lawns and pastures. The blossoms of this Clover are much sought by honey-bees. Sow 10 to 12 pounds to the acre.

Florida Clover or Beggar Weed

(*Desmodium Molle*)

Beggar Weed is especially recommended as forage crop and a soil improver for the thin sandy lands and pine barrens of the South. Makes a vigorous growth, 2 to 5 ft. high, makes a large yield of pasture and hay, nearly equal in nutritive value to cow pea hay. May be sown any time after frosts are over until middle of June. Sow in drills 3 ft. apart, 3 to 4 pounds to the acre or broadcast 10 to 12 pounds per acre. Cover 1 to 2 ins. May be cut for hay or green feed when 2 ft. high and will produce successive crops branching from roots.

Alsike

(*Trifolium hybridum*)

This Clover is valuable when sown alone, or with Red or Mammoth Clover, for hay. Is very hardy, and can be sown early in Spring. Seed is small, and should not be covered deeply. Because of the smallness of the seed, a bushel of Alsike will sow more than a bushel of Red Clover. Some sections where Red Clover can no longer be grown satisfactorily, Alsike is used. Sow alone, 6 to 10 lbs. to the acre, on wheat or rye, 4 to 6 lbs. to acre.



Red Clover

(*Trifolium pratense*)

Red Clover is grown for both hay and pasture, also when the roots and stubble are turned under for soil improvement. As a gatherer of nitrogen it is of great value to land. Soil that will produce satisfactory yields of corn are best suited for Red Clover; hoggy lands sometimes do not give good results. When lime is deficient it should be supplied. Throughout central Kentucky, where stands of Red Clover have not been giving satisfaction, Alsike has been sown to advantage. Red Clover, when sown in the spring, on winter grain after the late frosts, will usually have a natural covering. When this covering is lacking the Clover seed should be sown by drilling or harrowing in. Many farmers believe in two sowings in central Kentucky. This is done by sowing one-half the amount of seed in February, the balance during the last part of March or first of April. It can also be sown in autumn, during September, or at any time sufficiently early to prevent its being caught by a freeze, or in the early spring while the ground is freezing or thawing. Sow in the autumn, 10 lbs. to the acre; if in the usual way in spring, 8 to 10 pounds.

Mammoth Clover

(*Trifolium pratense*)

Mammoth or Sapling Clover, sometimes called Peavine Clover, is a variety of the common Red Clover, maturing about ten days later. The larger size of Mammoth Clover plants makes it of slightly greater value than Red Clover as a soil improver; as hay it is somewhat coarser. Sow in the same manner as Red Clover.

Crimson Clover

(*Trifolium incarnatum*)

Farmers all through the middle Atlantic and south-central States are increasing the acreage of Crimson Clover very materially, as they find it one of the most satisfactory of early forage and soil-improving crops. Its greatest value is as a soil-improver, practical farmers maintaining that a crop of Crimson Clover turned under is equal to a good application of stable manure. It costs less to seed per acre than any other similar crop; and the results in putting the much-needed nitrogen and humus into the soil are considered superior even to cowpeas, or any other known crop throughout this section.

The best time for sowing is during August, September and October. It should be sown at about the rate of 15 pounds to the acre.

Japan Clover

(*Lespedeza striata*)

Japan Clover is a promising crop throughout the middle and Southern States. It grows rapidly practically anywhere. Once started it soon spreads and makes a steady growth of the finest and most nutritious pasture, much relished by all stock. On stony hillsides or waste lands it will grow well; also on low or wet lands, in combination with Red Top, making excellent grazing for this class of land. It is recommended for sowing in woods that are used for grazing, as it will do well in the shade where other grasses will not.

It is not advisable to graze Japan Clover too continuously for first season, but after that it can be grazed at any time. This Clover is not recommended for lands that will grow other Clovers or grasses; but for poor, worn-out soils it will make excellent pasture and benefit the soil.

Sow 10 pounds to the acre in March or April. It does not make much showing the first year.

Eat less meat. Substitute cow peas. Page 61.



PREMIUM SEEDS



Alfalfa or Lucerne (Medicago Sativa)



Field of Alfalfa

Alfalfa is the most valuable crop that can be grown on any farm. The United States Department of Agriculture says: "In addition to the hay crop, Alfalfa at two years adds \$100.00 to the value of every acre on which it grows."

Alfalfa is sown in this section in the spring, but more generally in August and early September to avoid weeds. When sown at this time, two cuttings may be made the following season. Alfalfa does best on a deep loose limestone soil. Where lime is lacking, it should be supplied. The Kentucky State Experiment Station recommends four tons of ground limestone to the acre. It will not do well on many clay soils nor where the water table is within six inches of the surface.

The soil should be thoroughly prepared, fine on top, but well settled. Plow deeply and disk and harrow thoroughly, right after plowing. Then roll to make it firm.

The soil should be fertile. Barnyard manure at the rate of 8 to 10 tons to the acre, if applied the year before Alfalfa is sown and the weeds that grow from the manure are eradicated, makes a most satisfactory fertilizer; turning under green crop also helps.

The plant, when young, is weak and must have plenty of available food the first year to make its growth, then when established, it is strong grower.

It will then develop a strong tap root, enabling it to stand the winter well, and start vigorously the following year.

Sow at the rate of 15 lbs. in drills or broadcast 20 lbs. to acre. It is advisable to sow the seed half one way and the other half across to secure a uniform stand. Alfalfa must be covered, not sown on the sur-

face, as other clovers and grass. After sowing broadcast, lightly harrow and always roll. Depth to sow depends on the soil from three-fourths to one inch is generally sufficient.

Inoculation is generally recommended, but in all cases is not necessary. Where Sweet Clover grows wild, artificial inoculation is not generally necessary as the same germs grow on Sweet Clover as on Alfalfa.

Alfalfa will yield three to five cuttings when well established. It should not be grazed. Let it wilt a little before feeding green. If cut for hay, cut closely when in bloom, let lie for 24 hours, then rake in wind rows, when dry stack in field with straw covering or put under cover. Handle as little as possible to prevent shattering of leaves.

Brent's Premium American ALFALFA SEED

This seed is selected from the best American seed we can secure, grown on non-irrigated land. It is plump, fine colored, of high germination and purity.

Grimm Alfalfa

This variety was originated in the northwest by a man named Grimm. In appearance of the seed and bloom it cannot be distinguished from other varieties. It is characterized by spreading roots instead of one main tap root, by wide crown and heavy stoloning qualities. On account of its peculiar root formation it is claimed it will withstand winter killing.

Bokara or Sweet Clover

Of the three varieties of Sweet Clover known, the Biennial White (*Melilotus Alba*) is considered the best for this section. The Biennial Yellow is also used. The Annual Yellow is not so desirable.

Sweet Clover can be grown in all sections of the United States, and it has been proven that in many sections it is of value as a farm crop. It thrives on poor clay and poor sandy soil, but does best on limestone soil. On poor soils and where it is uncommon, the seed should be inoculated at the time of sowing. As the bacteria of the roots of the Sweet Clover can inoculate Alfalfa, it makes it a valuable crop where Alfalfa is to be sown later.

Sweet Clover must have a firm, well-prepared seed-bed. It does best after corn on ground that does not need to be plowed, using a disc or spike-tooth harrow to cover the seed. It can be sown either in spring or fall, and does best when sown alone; 20 to 30 pounds of hulled seed, or 30 to 40 pounds of unhusked, are sown to the acre. It is a vigorous grower and soil-improver, especially on poor, wornout land, where an ordinary crop will not grow. As with Alfalfa and Cow Peas, stock may not eat it readily at first; but, from the amount that is being fed in many states, it is apparent that their dislike is overcome. Sweet Clover disappears under ordinary mowings, as it lasts only two years under such conditions, but if left to seed itself, will last ten to fifteen years.

Sanfoin

(Esparcette Clover)

A little known variety of special value for light, dry, sandy or limestone soils. Is a good fodder plant. Usually sown with oats or barley, using 30 or 40 lbs. of seed to an acre.

How to dry vegetables. Pages 58 and 59.



Peanuts

Peanuts should be planted on light, loamy soil or sand soil, and will prove one of the most profitable crops that can be grown. They yield very largely—yields of 50 bushels per acre being reported on land too poor to plant in corn. In addition to the yield of nuts, they yield quite largely of nutritious forage, and will yield ordinarily about a ton of excellent dry forage per acre, in addition to the crop of nuts.

Peanuts should always be shelled before being planted. They should be planted in May or early June, in rows about 2½ to 3 feet apart, dropping the nuts 8 to 10 inches apart, one in a hill. Cover one or two inches deep. Cultivate three or four times with a cultivator, so as to loosen the earth and keep down weeds, and at last working, with a small turn plow throw the dirt to the nuts. Do not cultivate too late in the season, as late cultivation is likely to injure the formation of the nuts. It is also advisable to make an application of lime, scattering it on top of the row just after planting, and to use a top-dressing of land plaster just after the last working. Peanuts require plenty of lime to make first-class nuts, and the use of lime and land plaster as above mentioned is recommended by the most successful growers.

In harvesting, plow the peanuts, and then stack against stakes stuck into the ground, the roots with the peanuts on them, to the center, and the leaves outside.

On a small plot, four rows 12 feet long, in a garden near Lexington, one bushel and a peck of peanuts were dug this fall. Try them in your garden this season.

SPANISH.—Rather small pods, but very early and extremely productive. The nuts are rich and highly flavored. This variety is also used for stock feeding. The entire plant being harvested and making very nutritious feed.

IMPROVED VIRGINIA.—Grows upright and produces heavy crops of large nuts.

Spring Vetch

(*Vicia sativa*)

The Vetches do not do so well in the Spring as in the Fall. In some sections, Spring Vetch seems, however, to give very good results. When sown in Spring, the Spring Vetch makes a quicker growth than the Hairy Vetch. It is best always to sow with some grain—heardless barley or oats, a bushel of barley or oats and 30 pounds of Vetch to the acre.

Winter Vetch

(*Vicia villosa*)

Hairy or Winter Vetch is increasing in popularity wherever grown, and is proving to be one of the most valuable crops for Fall planting. It not only makes the most nutritious hay, but improves the condition and productiveness of the land for crops to follow. Winter or Hairy Vetch occupies first place in this respect, it being among the few plants grown during the Fall and Winter months that are able to gather nitrogen from the air and deposit it in the soil for future use of other crops. The forage is greatly relished by horses and cattle, and is very nutritious; it is also a fine milk-producing food.

Vetch can be sown from July to November, and should be sown broadcast at the rate of 20 to 30 pounds to the acre, with one bushel of rye or wheat. The rye or wheat helps to hold the Vetch off the ground, enabling it to make a better growth, and making it more easy to harvest and cure properly. For a hay crop, Vetch should be cut just after the rye or wheat has headed out, and before the grain matures. If Vetch is sown alone, without being put in with rye or wheat, it should be sown at the rate of 35 to 40 pounds to the acre. It is much better, however, to sow it with rye or wheat.

Flax

Flax should be sown late enough in the Spring to avoid frost, but as early as it is possible to do so, in order



Vetch

to secure the early Spring rains. When grown for the fibre, about one bushel should be sown to the acre; but if for seed alone, usually one-half is sufficient.

We Recommend and Sell MULFORD CULTURES For Legumes To Inoculate Your

ALFALFA

COW PEAS

CLOVERS

SOY BEANS

VETCHES

and all other Legume Crops.

*Small Cost; Large Returns, Easy to Use;
No Labor Expense.*

PRICES

MULFORD CULTURES are supplied for the varieties of legumes listed at the following prices:

5-Acre Size ("A Dollar per Acre")	\$7.50
1-Acre Size.....	2.00
Garden Size (¼ acre).....	1.00

Why buy expensive commercial nitrates when you can grow legume crops and thus increase your yield, and at the same time increase the nitrates and enrich and renovate your soil by Nature's own method?

Save the wheat! Use cornmeal. Recipes, page 60.



PREMIUM SEEDS



Selected Seed Oats



Oats

Sometimes the heads start within a few inches of the ground. When this is the case it should be mowed and cured as hay. Ordinarily it can be handled in the usual manner. To be used as sheaf oats this variety is superior to any other.

WINTER TURF OATS.—The best and hardiest of oats. When sown early, they are far superior to Spring Oats. They yield ordinarily 40 to 60 bushels to the acre, but under favorable conditions yields of over 100 bushels to the acre have been reported. The grain is of a dark gray color. Very heavy with a thin hull, and tests 40 to 42 pounds to the bushel. On good land they grow 4 to 5 feet high, producing both the best quality of feeding oats and hetter and more palatable straw for stock. Sow $1\frac{1}{2}$ to 2 bushels to the acre.

SUPERBA WHITE OATS.—This is an early white variety. The straw is of medium height and very strong. We have never heard of a case of its lodging. The grain is large and plump, very heavy, with a thin hull. This oat, on account of its great productiveness, will give wonderful returns. With a favorable season, 90 to 100 bushels to the acre and on exceptionally good ground as high as 125 bushels to the acre.

WHITE SPRING OATS.—Our stocks of these oats are especially nice. They are northern grown and have been carefully recleaned by us.

BLACK MIXED OATS.—These oats grow taller and yield a little better than the white, and for this reason are preferred to use on moderate or thin land. They make more foliage than white Spring Oats and are better to cut green.

Speltz or Emmer

This grain is of comparatively recent introduction in this country. It is claimed by some to be the primitive wheat, the kind grown by the ancients. It resembles Rye in the habit of growth, is early, will stand drought, yields well, makes a fine pasture or hay. The grain resembles wheat, but has a husk like barley.

Sow in the Spring broadcast or drill at $1\frac{1}{2}$ to 2 bushels to the acre.

Bushel is forty pounds.

Seed Wheat

We sell thousands of bushels of the best and most improved varieties of Seed Wheat every year, and our

We take a great deal of pride in the quality of the Seed Oats which we offer to our trade. They are always care-



BURT, or 90-DAY OATS.—This Oats has been extensively grown in Tennessee for years and has lately come into use in Kentucky. The color is between a gray and yellow—looks like a stained White Oat—straw is stiff and stands up well and makes an excellent yield. As it ripens before any other grain, it is especially desirable for early feeding.

RED or TEXAS RUST-PROOF.—This Oat originally came from the Southwest. The heads are unusually long, and heavy.

Illustration of a stalk of oats, labeled 'fully selected and re-cleaned over our own mills.'

wheats have attained a very high reputation on account of their cleanliness and superior quality. We issue in August a descriptive list of Seed Wheat and other seeds for Fall sowing, which we will take pleasure in mailing to any one upon request.

Broom Corn

CULTURE.—Sow in drills 3 ft. apart at the rate of 3 to 5 lbs. per acre, thinning out stalks up about 70 to the rod. Cultivate as for corn. Rich land requires thicker seeding and more stalks than medium or poor soil. Cut when the seed is in the milk stage.

OKLAHOMA DWARF.—A favorite sort in the Southwest on account of its earliness, dwarf habit, robust growth, extreme productiveness and long well-fibred brush. It averages 5 ft. high and has great drought-resisting qualities. Seed can be allowed to ripen without danger to the brush, and stalks make excellent fodder which is relished by stock. On account of its large yielding, moderate height and general good qualities, it is positively the best of all for Southern States.

EVERGREEN.—Wherever the location is suitable for growing Broom Corn, farmers find it a paying crop, the demand for the brush exceeding the supply. This evergreen variety grows about 8 to 10 feet high, stands up well, and is entirely free from crooked brush. The fiber is long and fine. It will not get red in the field before it is cut, but is strictly a green variety of brush.

Barley

BEARDLESS SPRING BARLEY.—A very valuable variety. The earliest barley known. The straw is about the height of common barley, but hetter, and will stand up on any land; on good land will produce 80 bushels per acre. Sow as early as you can; frost does not hurt it.

Many farmers will not grow barley on account of the long, harsh beards which are so disagreeable in threshing, although it is a profitable crop. This is heartless and easy to grow and handle as oats. It has hulls like any other old variety, and is a heavy cropper, yielding from 50 to 75 bushels per acre, and the quality is



Beardless Barley

excellent, both for malting and for feeding hogs.

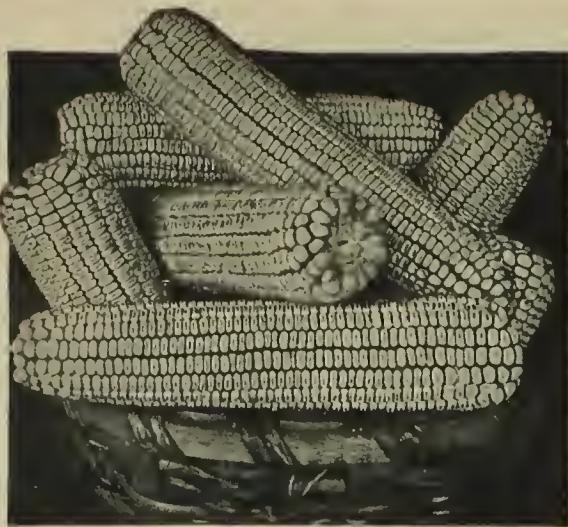
Eat less meat, Substitute cow peas. Page 61.



Pedigreed Seed Corn



Boone County



Johnson County

There is no crop depends as much on nature of seed sown as does Corn, as shown by the experiment made some years ago by Prof. Holden, of the Iowa Agricultural College. He planted 100 samples of corn taken from 100 different planters in the vicinity of Ames, Iowa. Giving all the same care and cultivation and planting on the same land—the variation in yield was very large, some of the corn producing less than 20 bushels while others yielded nearly 100 bushels to an acre.

The best seed produced nearly four times as much corn and of better quality than did the lots of inferior corn.

To cultivate a corn field with a 50 to 75 per cent yield costs just as much as to cultivate with a yield of 75 to 100 bushels to acre. The difference in the cost of poor and the best seed is only about 30 to 40 cents per acre.

As a bushel of corn will plant from six to eight acres, you can see very clearly that if you receive only an increase of one bushel to the acre that the additional yield more than pays for the additional cost of the seed. If, as noted in the experiment of Prof. Holden—the yield is increased from 20 to 80 bushels—the shortsightedness of planting anything but the best seed is evident.

A saving in the cost of seed is always poor economy—and nowhere more so than in seed corn.

White Varieties

BOONE COUNTY WHITE.—This variety originated in Boone County, Indiana, from which it takes its name. It is probably the best known white variety in the central corn belt and in Kentucky. The ears are from 8 to 11 inches long, about $7\frac{1}{2}$ to 8 inches in circumference, with 18 to 24 rows and average about 16 ounces in weight. The cob is medium long and well filled both tip and butt, with pure white grains containing a good percent of protein. It is matured in about 110 days. Stalks grow good size in circumference and height, with liberal amount of blades. We can supply either Kentucky or Indiana grown.

JOHNSON COUNTY WHITE DENT.—This variety, like Boone County, is a native of Indiana. It is not so well known as Boone County, which it greatly resembles, as it is a newer variety. Some of our customers, who for one reason or another, do not like the Boone County, give their unqualified approval to Johnson County. The ears are about the same in diameter as Boone County White and are slightly longer. Cobs white, with long indented grains set close together. The ears, however, are smoother than the Boone County and some other white varieties. This variety bears a large amount of foliage, an advantage for ensilage, good root development and matures in about 110 days.

It is a good plan to change your seed corn frequently.

IOWA SILVER MINE.—This is one of the best known of the White Dent varieties. It matures early, 85 to 90 days. Has a white cob and solid pure white grain that makes the finest meal. On thin land and with adverse conditions, it will do better than any other white variety and on rich land the yields are enormous. The ears are good shape, from 9 to 12 inches long, with 18 to 20 rows of deep, narrow grains packed tight on the cob. The stalks generally produce two ears to the stalk, and are from 7 to 8 feet high. This corn is a disease resister and stands hot weather well.



PREMIUM SEEDS



Iowa Silver Mine

RED COB WHITE DENT.—This corn is especially adapted to rich land where a white corn with a red cob is not objected to. The grain is white, deep and solid, on well filled ears of about 10 inches in length. The number of rows varies from 18 to 24. This corn makes a heavy yield on land that is adapted to it.

HICKORY KING.—An old and well known white variety. Short ears with the largest grains and smallest cobs known. The stalks grow from six to eight feet high and have from two to three ears. It is heavy yielder of both grain and fodder and is extensively used in some sections. Matures in about 85 to 90 days.

Yellow Varieties

REID'S YELLOW DENT.—Among the many excellent varieties of Yellow Corn grown in the corn belt, Reid's Yellow Dent stands among the best of all yellow varieties. It is extensively used by stock feeders. The color is a rich yellow, closely packed and very deep grains, which entirely cover the butts and tips of the cob. Grains slightly rough and dented on the top. Stalks of good height, with one or two ears, 10 to 12 inches long and 14 to 16 rows. The cob carries a large amount of corn, often shelling 88 per cent or better. Matures in about 100 days.

GOLD STANDARD LEAMING.—One of the oldest of the yellow varieties known. It is a general favorite with stock raisers on account of its large yield of grain and for fodder and ensilage. The grain is light yellow and does not become as flinty as most other yellow varieties. The cob is red and of medium size. The ears are from 9 to 11 inches in length and from 7 to 8 inches in circumference. Stalks from 10 to 12 feet high and large amount of foliage. Matures early.

IOWA GOLD MINE.—This is a Yellow Dent variety that is grown extensively throughout the United States, and by many is claimed to be the best of all Yellow varieties. The habit of growth and appearance is the same as Iowa Silver Mine, as is its earliness, size of ear and productiveness. The grain is of a bright golden color, hence its name; very small cob which dries out nearly as soon as it ripens. The stalk bears from one to two good ears which are 8 to 10 inches long. It matures 90 to 100 days. This is the corn for thin land, on rich land the yield will be proportionately greater.

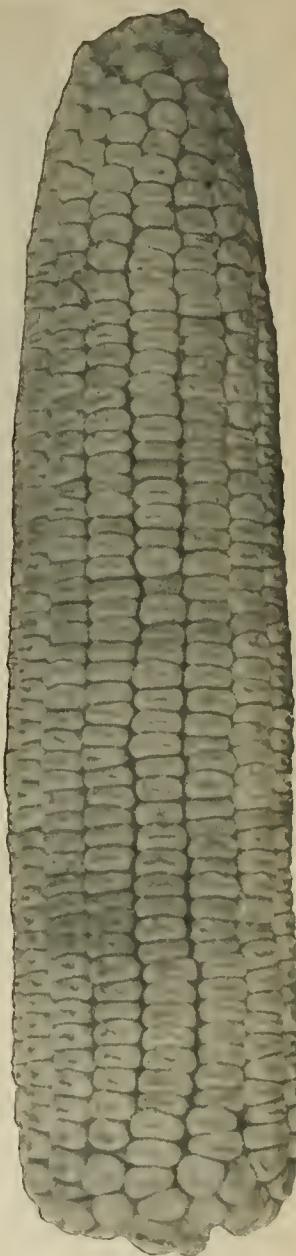
PRIDE OF THE NORTH.—The earliest of all Yellow Dent Corn, maturing from 85 to 90 days. The ears are from 7 to 8 inches long with small cob and kernel. Color is bright orange, 70 pounds of ears will make 62 pounds of shelled corn. On good soil it is capable of producing four or five good stalks to the hill, many of which will bear two ears each. Good results can be obtained from planting in drills, as the stalks are small and do not require as much room as the large growing sorts. If for any reason you cannot plant your corn at the proper time, Pride of the North may save the day, as it matures from 20 to 30 days earlier than the large ear varieties.

STRAWBERRY or CALICO CORN.—A very old variety very popular with stock feeders. It is a combination of colors—red, white and yellow. The ears

are large with deep grains and small cob, 7 to 8 inches in circumference, and 9 to 12 inches long. It is rich in protein. Matures in about 100 days. A bad ear in a field of Calico is a rarity. Load for load, Calico will outweigh any other corn we know of.

BLOODY BUTCHER.—An early corn, making a good yield and frequently used for replanting. The color varies from a light to a deep red, nearly black. Ears from 9 to 11 inches long, 16 to 20 rows. Grains dented and sometimes quite rough. This corn is not much bothered by worms or birds.

Gold Standard Leaming



Save the wheat! Use cornmeal. Recipes, page 60.



THE C. S. BRENT SEED CO., INC.



This Year
Make Your Place
LOOK LIKE HOME
By Fixing Up
A GOOD LAWN



Brent's Premium Lawn Grass Seed

There is nothing more attractive around a home than a beautiful lawn. Nothing is such a constant source of pleasure and adds so to the value of the place at such a small cost. Without a lawn the flowers and plants about the home lose much of their attractiveness.

A lawn can be made by sodding, but much better and more satisfactorily by sowing the seed and at less expense. Sodding is expensive and rarely satisfactory. Sod is frequently cut from the roadside or some out-of-the-way pasture. It is generally poor in quality and full of weeds and unless very carefully laid will make an uneven surface and an unattractive lawn. To sow the seed is cheaper and better.



BRENT'S PREMIUM LAWN GRASS.—

An unrivaled mixture of the purest and cleanest seed. It contains only the highest grade of grasses suitable for the purpose of making a beautiful, durable, lasting lawn. Brent's Premium Lawn Grass Seed germinates quickly, roots deeply; this enables it to readily withstand the intense heat of summer and the cold in winter, showing a beautiful, rich green during the greater part of the year. It contains no annual grasses for a quick show, to the detriment of a permanent lawn, but has only those which are lasting and hardy. When a lawn is once established from our seed it lasts for years. From 6 to 8 weeks' time is all that is required to form a close, thick turf of rich, velvety green. For a perfect and enduring lawn of closely interwoven, firm, elastic turf, which will flourish under varied conditions of soil and climate and show a luxuriant, rich green growth throughout the year, plant Brent's Premium Lawn Grass Seed.

QUANTITIES TO USE.—One lb. for 400 square feet; 5 lbs. for 2,000 square feet; 25 lbs. for 10,890 square feet ($\frac{1}{4}$ acre); 50 lbs. for 21,780 square feet ($\frac{1}{2}$ acre); 100 lbs. for 1 acre.

For renovating old lawns, use about one-half quantity given in the above table.

HOW TO MAKE A LAWN.—The preparation of the soil is very important in making a good lawn. As early as possible in the spring it should be thoroughly dug or ploughed to the depth of 10 or 12 inches and properly graded to the desired level. Remove all stones, sticks, sods, etc., harrow or rake it fine and roll it firm. It is impossible to get the soil too fine to receive the seed. If the soil is poor, wood ashes, bone meal or pulverized sheep manure should be added after digging it up. Well-rotted stable manure is also good, but it often contains weed seeds.

Sow the best seed obtainable—it is always cheapest in the end. It is best to sow seed liberally, not only so as to produce a lawn quickly, but because the best lawn seed produces fine-leaved grasses which should take entire possession of the ground at once, thus choking out and preventing the development of any weed seed, which are apt to be in all soils. Sow seed by hand; distribute it evenly, going both ways across the plot. After sowing, cover the seed by raking lightly, then roll. When the grass has become well rooted, use lawn mower. Keep the mower sharp, as if dull it will pull and injure the grass, besides causing the lawn to have an uneven appearance. Never allow the grass to become so high that the mower will take off the first joint, as this is an injury. Mow as often as necessary, in growing weather at least once a week. Let the short clippings remain on the lawn, as they wither and dry and form a protection to the roots. When the clippings are long, they should be raked off, for besides being unsightly, they are also injurious. When dry and hot, avoid cutting too close.

TO GRASS A TERRACE.—Take for each square rod a pound of lawn grass seed and mix it with about six cubic feet of good dry garden loam. Place it in a tub and add liquid manure, diluted with about two-thirds water until the mixture has the consistency of mortar. Make the slope even and smooth, water it well, then apply a thin, even coat of mixture.

FOR SHADED PLACES.—On nearly all lawns there are shaded, bare and unsightly spots on which the owners have difficulty in getting a stand of grass. For such places this mixture is adapted. It is composed of grasses which naturally grow in shaded places. They are the finest and most costly of all grasses. If the soil is covered with moss, or seems "sour" and out of condition, rake off the surface and apply slaked lime at the rate of one bushel to 1,000 square feet. This will sweeten the soil. Then dig and prepare the lawn as directed above.

Eat less meat. Substitute cow peas. Page 61.



PREMIUM SEEDS



Kentucky Blue Grass

(*Poa pratensis*)

Kentucky Blue Grass is a perennial, having an abundance of long, slender leaves; it makes the best, sweetest and most nutritious pasture for all kinds of stock. The Blue Grass plant does not produce long stalks, as do some other grasses, but it is constantly putting up new blades, which come from the roots or base of the plant; hence a pasture well set with Kentucky Blue Grass is generally fresh, and will graze a greater number of stock to the acre than any other grass. It is on the beautiful Blue Grass pasture of Kentucky that the famous high-bred horses, for which the State is noted, are reared. This grass is the first to start in the Spring and remains green practically throughout the Winter. The roots are very thick and stout and form a tough sod. Blue Grass requires about two years to get well started, and for that reason it is often sown in mixtures with other grasses. It will do well for almost any land, excepting sandy soil in the extreme southern States.

Sow in the Fall at the rate of 15 to 30 pounds to the acre.

Orchard Grass

(*Dactylis glomerata*)

Orchard Grass is one of the best and most reliable grasses for the middle and Southern States, either for hay or pasture. It succeeds well on nearly all soils, but it does best on uplands, loamy or moderately stiff soils. It starts early in the Spring and continues well into Winter. It is of quick growth, bears close grazing, and when young is especially relished by stock. It makes excellent hay and gives the very best results mixed and grown with Tall Meadow Oat Grass and Red Clover. It should be cut when in blossom, as the hay is injured if the seed is allowed to ripen. If sown for seed, stock should be removed 60 days before the time for cutting. It can be cut, put in shock and thrashed in same manner as wheat. The yield runs from 5 to 30 bushels to the acre and the prevailing price for the seed for the past 10 years has been from \$1.00 per bushel up, depending upon the quality. It can be sown in the Spring or Fall, either with grain or alone. Sow two bushels to the acre, if sown alone; or with Red Clover, one bushel of Orchard Grass and four pounds of Clover are the quantities usually sown.

Meadow Fescue

(*Festuca pratensis*)

Meadow Fescue, sometimes called English Blue Grass, is practically well adapted to our uplands and mountainous districts, and gives excellent results on good loamy or heavy soils all through the Middle States and the South. It is a splendid Spring and Summer grass, and makes more and thicker leafage than even Orchard and Tall Meadow Oat Grass.

It is also especially useful for Fall and Winter pasture, as it remains green throughout the Winter. It is very popular in eastern Kentucky, southwest Virginia, east

Tennessee and the mountainous districts of North Carolina, where it is very highly appreciated. It succeeds well in nearly all sections of the South, and should be very largely used in pasture and hay mixtures, being especially suitable for sowing with Red Top and Timothy for hay, or with these and Orchard and Tall Meadow Oat Grass for permanent pasture.

Sow either in Spring or Fall at the rate of 20 to 25 pounds to the acre, if sown by itself. When sown with Red Top and Timothy, sow 14 pounds Meadow Fescue, 5 pounds of Fancy Cleaned Red Top and 6 pounds of Timothy to the acre. Sow for grazing mixture with Orchard and Tall Meadow Oat Grass, adding 8 to 10 pounds each of these two grasses.

Perennial Rye Grass

(*Lolium perenne*)

This is one of the quickest of any of the grasses and will furnish a quick-growing, most nutritious and leafy pasture, at the same time making very good hay. On account of its quick, early growth, it should be a constituent of nearly all hay and pasture mixtures. It is becoming well known in this country as a valuable pasture grass, which will bear frequent close cropping. It produces an abundance of foliage, which remains bright and green during the seasons. The hay is much relished by all kinds of stock. It will grow well on almost any kind of land, but does better on such land as will produce a good corn crop. When sown by itself, sow 30 pounds to the acre, either in Spring or Fall.

Pacey's Rye Grass

(*Lolium perenne*)

The most valuable grass of Great Britain, holding the same position of importance that Timothy does in this country. Very early, and cures into hay that is hard, but has a sweet flavor and is relished by cattle. Mixed with Red Clover, makes a good hay. Height, 1½ to 2 feet. Sow 20 to 30 pounds to the acre.

This is simply a variation of the common Perennial Rye Grass, but it is much more vigorous.

Awnless Brome Grass

(*Bromus Inermis*)

This is a valuable grass for light and sandy soils and dry localities. It roots deeply and stands droughts well. It is quicker growing than most other grasses, and is essentially an early Spring and late Fall pasture grass. The hay crop having been removed, it makes heavy growth of aftermath well adapted for permanent pasture. In the Southern States it is generally sown in October or November. Sow 18 to 20 pounds to the acre and thoroughly harrow. It is especially adapted to the Northwestern States.



How to dry vegetables. Pages 58 and 59.



Timothy

Sudan Grass

This new grass has come into great prominence in the past ten years. It was originally brought to this country by the U. S. Department of Agriculture from The Sudan, Africa. It belongs to the Sorghum family and in looks much resembles Johnson Grass, the main difference is that it is an annual and has to be produced from seed each year. On account of its not living over Winter, it can never become a pest like Johnson Grass sometimes does. Sow in Spring at same time of Millet and Sorghum. Grows from 4 to 6 feet high. Is easily cured for hay, which all stock relish; yield of hay is from 1 to 2 tons per cutting and 2 to 4 cuttings can be made per year. Cut for hay as soon as the grass is in full head. If grown for seed, cut when the seed is ripe and fully matured. Sudan Grass will resist any amount of dry weather; is valuable for hay and silo. Sow in drills 2 to 5 pounds to the acre broadcast 10 to 15 pounds.

Johnson Grass

(*Sorghum Halepense*)

This is a perennial Sorghum, and can be sown only in the Spring to advantage, April being the best month. It makes a large yield of hay, and will admit of 3 or 4 cuttings, making, on good land, 1½ to 2 tons per acre at a cutting. It should be sown only on land where it can remain as a permanent pasture, and should be cut before the seed ripens to confine it to the fields where it is grown. The roots of Johnson Grass can be killed by cold weather and exposure of the roots by late Fall and Winter plowing. Sow 25 to 30 lbs. to the acre. Thick sowing makes a finer stalk, which, when cured, is better for stock. This grass does best in the South.



Tall Meadow Oat Grass

(*Arrhenatherum elatius*)

Yields as much as Timothy or Orchard Grass; as early as Orchard Grass, with more leaf and affording better grazing. It is not strange that this grass is becoming so popular. It will keep all Winter and all Summer; the drought of mid-Summer or the cold of Winter does not injure it. It starts growing very early in the Spring, can be cut twice for hay, and will yield good grazing until late in the Fall. It contains more flesh and muscle-forming material than Timothy, but it is not so fattening. For hay it should be cut while in bloom. Tall Meadow Oat Grass is best adapted for rather light and loamy uplands, but gives excellent results on nearly all soils, and better results than any other grass on light, medium soils. Sown alone, use 20 to 30 pounds to the acre, Winter, Spring or Fall. Sown in mixture, use 10 to 12 pounds of Tall Meadow Oat Grass, 12 to 14 pounds of Orchard Grass and 8 pounds of Red Clover. It gives the very best results sown with Clover. By adding 6 pounds of Red Top or Herd's Grass to the mixture, its grazing quality will be materially increased.

Timothy

(*Phleum pratense*)

This grass is so well known that it needs no description; it is extensively grown throughout this county, and succeeds well on most soils, withstanding extreme droughts, heat or cold. It makes the very best and most nourishing hay, which can be preserved for a long time. Sow 10 to 15 pounds to the acre.

Red Top or Herd's Grass

(*Agrostis capillaris*)

This is a good, permanent grass and makes a perfect sod. It is one of the best grasses that can be sown on "washy" lands and for holding the soil; is also highly recommended for low marshy land. In most sections it is highly thought of for hay, succeeding Clover and Timothy when they have dried out. It is a good forage plant when kept fed close, and it never grows so coarse or hard but that the stalk is sweet and tender, and it is eaten without waste. It should enter largely into a mixture with other grasses. Sow 25 to 30 pounds to the acre of uncleared seed, and 10 to 20 pounds of seed to the acre when chaff is removed.

Crested Dogtail

(*Cynosurus cristatus*)

On dry, hard soils and hills it is valuable for its hardness. Useful for lawn mixtures. Sow 25 pounds to the acre.

Perennial Sweet Vernal

(*Anthoxanthum odoratum*)

Useful as a mixture with other grasses on account of its early growth. It emits an agreeable odor when cut for hay. Sow 10 pounds to the acre with other grasses.

Creeping Bent Grass

(*Agrostis stolonifera*)

Adapts itself fairly well to most soils, but thrives best on low or moist lands. On account of its short, slender foliage, vigorous root growth, and creeping habit, it produces a turf capable of withstanding a great deal of wear, and should be included in all mixtures designed for pleasure grounds. Seed with other grasses at the rate of about 30 pounds to the acre.

Bermuda Grass

(*Cynodon dactylon*)

A valuable perennial grass for pasture through the South. It does well on light soil, and very well on clay and loamy soils, standing dry and hot weather remarkably well. It is rather hard to eradicate when once established; this can be done, however, by plowing deeply the Bermuda Grass sod and inverting it so that the crops planted to succeed it will get a good start. Their shade will prevent the Bermuda Grass from growing. Sow from March to May, putting in about 6 to 8 pounds to the acre.

Save the wheat! Use cornmeal. Recipes, page 60.



Feterita

Feterita is one of the non-saccharine sorghums of the same class as Kaffir Corn, Milo Maize, etc., and it is a new addition to our forage crops, its chief characteristic being its wonderful yields in extremely dry places. Last year throughout the extreme drought of the Middle West it made from 40 to 100 bushels per acre, and in some instances had not had any rain from the time of planting until time of harvesting.

It matures early—about 20 to 30 days before Kaffir Corn. It stools out from 3 to 18 heads to a stool, making an immense crop. The grain is larger than Milo, fully as soft, and much whiter than Kaffir Corn.

Its feeding value is somewhat better than either Kaffir Corn or Milo, and does not contain the dust that accompanies Kaffir Corn and Milo. The head is erect and does not shatter much. It is not bothered by chinch bugs.

Dhoura Corn

YELLOW BRANCHING (Yellow Milo Maize.)—It is non-saccharine. Useful only for the large amount of foliage, green feed or cured fodder that it furnishes, and for its grain.

JERUSALEM CORN.—One of the best and surest for dry countries and seasons. Grows about three feet high, with one large head on main stalk and several smaller heads on side shoots. The grains are white and nearly flat.

Plant 4 to 5 lbs. to acre.



Dwarf Essex Rape

Dwarf Essex Rape

(*Brassica napus*)

Rape should be sown in July, August or September. It makes a large-yielding, nutritious, succulent green feed or pasture all through the fall, winter and early spring. The fattening properties of Rape are said to be very much better than those of clover; it makes a first-class crop, either sown alone for grazing during late summer and fall, or sown with crimson clover. Rape can be successfully sown in the spring as well as the early fall; early fall seeding, however, gives the best results. Rape is best sown in drills at the rate of 3 to 5 lbs. to the acre, or it can be sown broadcast, when from 6 to 8 lbs. to the acre should be used.

Cane or Sorghum

Sorghum will make a larger yield in the same length of time than any other forage plant in this latitude and is very nutritious and much relished by horses and cattle. It can be cut two or three times during the season, and stands dry weather well. For summer pasturing for cattle and hogs it is excellent. Turn the stock on the field before the plant joints and sends up stems, or when about a foot high. Sorghum can follow rape or rye and then be followed by rape in the fall, thus making a continuous pasture.

For forage, sow 50 to 75 pounds to the acre; for Sorghum, drill about 12 to 15 pounds in rows about 3½ feet wide.

Amber.—The earliest variety, not so heavy in yield as some others, makes a lighter-colored syrup.

Orange.—A little later than Amber; claimed to make a heavier yield of forage.

Red-Top.—This is the best variety for forage on account of its many leaves and heavy, compact heads. Cane very sweet. Syrup darker than that of the Amber.

Kaffir Corn has been largely grown in the West for a forage and grain crop. The grain is much relished by cattle and poultry. It can be sown with cowpeas; the Corn holds the vines off the ground, making a larger yield of peas, and both can be cut together, making a larger yield of feed. Sow alone, broadcast 40 to 50 pounds to the acre for forage and cut before fully headed.

White is the standard variety; Red is very popular, and in some sections is considered hardier.

Kaffir Corn

Sow 3 pecks to 1 bushel to the acre. Buckwheat is not considered exhaustive to the soil. As a smothering crop, where the land contains objectionable weeds, it is very desirable, and it puts the soil in admirable condition for any crop that is desired to use for rotation.

It can be sown so late as to prove a profitable second crop to follow early peas, potatoes, etc. Good pasture for hens.

JAPANESE.—It proves to be two weeks earlier than Silver Hull, both being planted at the same time. Kernels are peculiar and distinct. Makes a superior grade of flour.

SILVER HULL.—Grain silvery gray, in color. Rounder than common buckwheat, is earlier, has thinner husk, and yields more.

COMMON BUCKWHEAT.—Selected Seed.

Teosinte

(*Euchlaena Mexicana*)

Teosinte is a forage crop, somewhat resembling Indian corn in appearance. The leaves, however, are not so broad and large and the stalks contain sweeter sap. It makes a large yield of fodder, much relished by all stock. After being cut, it stools out enormously. The first cutting can be made when the plant is 2 to 3 feet high. The seed is slow in germinating but once started grows rapidly. Sow in drills 2 to 3 pounds per acre, 3½ to 4 feet apart. Sow during the last of May or in June.

Eat less meat. Substitute cow peas. Page 61.



Millet



German Millet

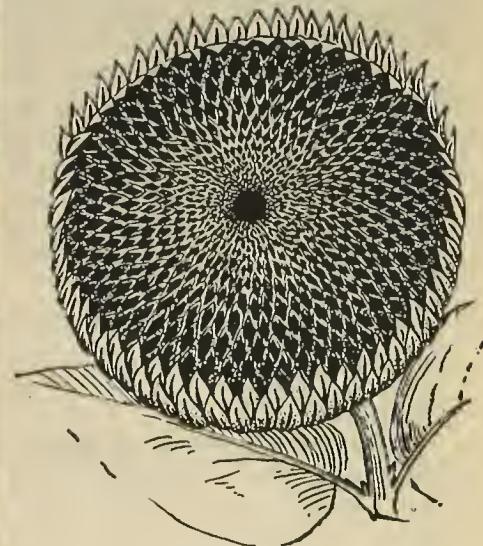
SOUTHERN GERMAN MILLET.—True Southern German Millet makes a heavier yield of forage and hay than any other of the Millets. If sown for hay, it should be sown thickly, using from 50 to 65 pounds to the acre, and should always be cut while in bloom and before the seed hardens. If seed forms, the stalks become too hard for good hay and it is exhaustive to the land. If sown for seed, drill at the rate of about 15 pounds to the acre and cultivate. On good land the yield should be from 30 to 50 bushels per acre. If sown for seed, secure Southern-grown seed. The seed is slightly smaller and rounder than the Western German.

HUNGARIAN MILLET.—This Millet does best on good low ground and rich soil. It makes a superior class of hay, which is not so hard on working stock as the hay of other varieties; it, however, does not make so large a yield. Sow from the first of May to July first, 40 to 50 pounds to the acre.

JAPANESE MILLET.—Entirely distinct. It grows 6 feet, yields 10 tons green fodder per acre. When cured it makes an excellent quality of hay, and is a much relished green fodder. Cure as you would a heavy crop of clover. It may be sown from the middle of May to the first of July, broadcast at the rate of 15 pounds per acre, but it is better to sow it in drill, 12 to 18 inches apart, using 10 to 12 pounds per acre, and cultivate until 15 inches high, when its rapid growth will smother all weeds.

PEARL or CAT-TAIL MILLET (Penicillaria).—Pearl Millet is valuable as a continuous-cutting forage plant. Grows from 10 to 12 feet high, but can be cut when the plant is 3 to 4 feet in height, when it will stool out and make a tremendous growth, which can be cut three or four times during the season. It is excellent for dairy-men or anyone wishing green feed through the Summer, as it can be cut as desired until killed by freezing. Sow 5 pounds to the acre in drills 3 feet apart, or broadcast 25 pounds to the acre. It should not be sown before May, as it requires warm weather to germinate and do best.

Mammoth Russian Sunflower



The best variety for the farmer, as it makes heads nearly double the size of the common kind, and makes a much larger yield of seed. Will yield under favorable conditions, 40 to 60 bushels to the acre and yields of as high as 125 bushels have been reported under exceptionally favorable conditions. It is highly recommended for poultry, and the best egg-producing food known, and the leaves make excellent fodder, relished by all kinds of stock. The seed is a good food for horses, and yields a fine quality of oil. The strong, thick stalks can also be used for fuel. Cultivate the same as corn. When the seed is ripe and hard, cut off the heads and pile loosely in a rail-pen having a solid floor, or in a corn crib. After curing sufficiently, so that they will thresh easily, lay out and run through a threshing machine, and clean with an ordinary fanning mill. Some species of sunflower are largely planted in the flower-garden for ornament.

Canada Field Peas

(*Pisum arvense*)

This is a crop which is not wholly profitable but will return to the land the much-needed nitrogen. These Peas are second only to clover in their soil-enriching properties, and can be grown under almost any condition of soil or climate. There is always a ready market for Peas, or they can be profitably ground and fed to the stock. The vines make rich, nutritious hay. If fed when in a green state, pods, vines and all to milch cows, the flow of milk will be almost doubled. Peas are a paying crop, and can be profitably planted in many ways.

First. When sown alone, about 3 bushels are required to the acre. After maturing they should be threshed when dry. The yield will vary from 30 to 60 bushels per acre.

Second. Peas and oats are frequently sown together, using 1½ bushels of Peas and 2 bushels of oats to an acre. By so doing a double crop can be secured. They can be threshed at one time and readily separated in cleaning.

Third. They can be sown alone or with oats, and fed green. It is surprising the amount of fodder which is produced in this way. If sown together, the Peas should be sown first and plowed under about 4 inches deep; the oats may then be drilled in.

Fourth. For plowing under, when Peas and oats are sown together, and each are "in milk," they are nearly equal in value to clover, used in the same way, to enrich the soil.

Sow in January, February or early March.



PREMIUM SEEDS



Soy or Soja Beans

(*Glycine hispida*)

The use of Soy Beans is constantly increasing on account of their value as a forage and feed crop as well as their great fertilizing properties. They can be sown with cow-peas to hold the pea vines off the ground which thus can be cut and cured to better advantage for hay. They can be grown generally where corn can, and do equally well on light and heavy soils. Where a crop of Soy Beans is growing it is nearly impossible for weeds to grow. For hay or fertilizer they should be sown from 60 to 90 pounds to the acre. When sown for ensilage it is better to sow in corn at 15 to 20 pounds to the acre. Sow for the shelled Beans, at the rate of 60 to 90 pounds to the acre, in drills 3½ feet apart, and cultivate.



Soy Beans.

Velvet Beans make a large growth of vines. They are equally as nutritious as the cowpeas, and are largely used, both for grazing and as a forage crop, throughout the South. The vines and roots are very rich in nitrogen, making it a most valuable soil-improving crop. The vines grow so rank that it is with difficulty that they can be turned under in the green state, and it is much better, if possible to leave them above ground until killed by frost, then to plow under in the Winter or early Spring, at which time they will make a heavy-matted coating of vegetable matter which, turned under, will benefit the soil almost as much as a heavy application of stable manure. These Beans should be planted in May or June, at the rate of 1½ pecks to the acre, in drills 5 feet apart.

Cowpeas

(*Vigna Sinensis*)

Cowpeas are one of the largest-yielding and most nutritious crops known. The vines when cured are considered superior to Timothy hay in the South. As a fertilizer the Cowpea has no superior, for, to a greater extent than any other leguminous crop, it has the power of extracting the nitrogen from the air and depositing it in the vines and roots so that the land is benefited even when the crop is cut for hay.

Sow in late May up to the middle of July, 60 to 90 pounds to the acre.

WHIPPOORWILL.—A favorite, early, upright-growing variety, more largely used and sold than any other kind. Has brown-speckled seed, which are easily gathered. Makes a good growth of vine, which can be easily cut and cured as dry forage.

BRAHAM.—A new variety that is a cross between the Iron and the Blue Whippoorwill or Crowder. It has the good qualities of both the Iron and the Whippoorwill. It is disease resistant and heavy yielder of both seed and hay. The seeds are small. One bushel will go twice as far as any of the older varieties. It is better adapted to lighter soils than for heavy clay soils. It is one of the best and most satisfactory varieties that can be grown.

WONDERFUL, or UNKNOWN.—A variety valuable on account of its immense growth of vines. It holds its foliage well, and for that reason is desirable for hay. It is late in maturing and needs a full season to give good results.



Plant a small patch of Cow Peas in your garden this year for your table.

NEW ERA.—This extra-early Cowpea is unquestionably one of the most valuable varieties in cultivation. It is quicker in growth than any other Cowpea; makes a very large growth of vine and a very prolific yield of Peas. It stands upright, enabling the Peas to be easily gathered. The Peas are fully one-third smaller in size than those of any other Cowpea, so that it does not require nearly as many to seed an acre.

BLACK.—This is the standard variety, and the most largely grown in this immediate section. It is very prolific, early to mature, makes a fine growth, both of vines and leaves and a good yield of Peas. It is a splendid land-improver, and most valuable as a forage crop, and makes an enormous yield of rich, nutritious feed.

CLAY.—Seeds medium-sized and cream- or clay colored. Vines grow long and leafy. Seed matures medium late.

IRON.—This variety is noted for its disease-resistant qualities. It succeeds where other varieties succumb. It is a medium-early, prolific bearer of peas, and is valuable for hay and forage. The seed is smaller than the average Cowpea, so that not so many are needed to sow an acre.

RED RIPPER.—The Red Ripper resembles the Black Cowpea in growth of vine, but is ten days earlier and more prolific.

MIXED COWPEA SEED.—The principal varieties in the Mixed Cowpeas we offer are the Clay, Black, Red Ripper, Whippoorwill and other southern varieties. A great many southern farmers prefer to sow Cowpeas in mixture, as they grow thicker, producing a better crop of vines and forage than sowing single varieties alone. Where the crop is desired for soil-improving, it is really an advantage to sow these mixed peas.

Table Cowpeas

BLACK-EYE.—Vines erect, seeds medium-sized, white, maturing medium late. This Pea is recommended and grown in many sections for table use.

GALLIVANT, or LADY.—This is an old-fashioned Pea, which is very popular in sections where it is known. The peas are small in size, of very fine flavor, superior in table qualities to the Blackeye. It is very prolific, and a very desirable variety. It is known in some sections as "The Lady Pea."

Save the wheat! Use cornmeal. Recipes, page 60.



Hemp



Cutting and Spreading Hemp

Hemp has been grown in America for 130 years. Originally brought here from France but is a native of Asia. For many years it was the most profitable crop grown in Kentucky, only lately having been superseded by Tobacco. The past two years has seen a renewed interest in Hemp on account of the attractive prices. This year all indications are for an excellent crop both in yield and quality, much of which has been contracted for at attractive prices. About nine-tenths of the Hemp grown in the United States is grown in the twelve central counties of Kentucky. It is also grown in Missouri, Illinois, Nebraska, Oklahoma, Minnesota, Wisconsin, New York and California.

Hemp does best on limestone soils, but will do well on almost any good soil. Moisture and well prepared ground are absolutely essential. Hemp leaves the soil in fine condition for succeeding crops. In Kentucky it grows from 7 to 10 feet high; in Indo-China 20 to 25 feet. Every foot in height adds 150 pounds to acre. Twelve feet high would mean a yield of about 1,500 pounds. The plants must have moisture and heat to thrive, better excessive rains than drought. The fibre is silky and pure white; it is taken from the inner bark, to which it is closely bound by a resinous gum by first retting (rotting) by exposure to the weather to loosen the bark which is then separated either by hand braking or machinery.

Nitrogen is the element required by Hemp when sown for fibre. 160 pounds of Nitrate of Soda to the acre is recommended by the Kentucky Experiment Station to

secure an increase of 300 to 400 pounds of fibre to the acre.

CULTURE.—The soil should be thoroughly prepared. Sow in April—the Kentucky Experiment Station for eight years records sowing on April 25th, one bushel to acre, 2 inches deep. Best results are obtained with 7-inch wheat drill as the plants grow more uniform than when sown broadcast. After sowing, roll the land. Do not sow too thick. The best fibre comes from stalks about $\frac{1}{2}$ -inch in diameter. Plants will begin to show in one week. Blossom in July when sown in April, cut about September the first, by hand, with mower or heavy self-raking reaper close to the ground. Let it lie on the ground for about a week, then stack; this improves the fibre, and there is less loss. If allowed to remain too long on the ground it is liable to sunburn and the quality be injured. If stacked before sufficiently dry it heats. From the last of October until December, depending on the weather, the Hemp is taken from the stack and spread on the ground to ret, a process which liberates the lint or fibre. From one to two months are required, depending on the weather, to make the Hemp ready to brake. Alternate freezing and thawing is ideal weather for retting.

HEMP GROWN FOR SEED.—Sow in river bottom at rate of 2 quarts to the acre, plant in hills and cultivate. When seed is ripe, heat out and clean on ordinary seed cleaner. The yield is from 15 to 30 bushels to the acre.

DISKING LAND AT THE WRONG TIME CAUSE OF HEAVY LOSS TO FARMERS

Do not harrow or disk your land immediately after plowing—let it rest at least 12 to 15 days, according to the season, to allow the air to penetrate, the weeds to rot, foul seeds to sprout, and the microbes to multiply; a process of fermentation called ripening, and without which you cannot have your land in proper physical condition; you can give your land the proper chemical condition at any time by simply applying your 2-8-2, 3-8-3, or other commercial fertilizers, but the proper physical condition cannot be obtained by sheer force; you cannot push it; it must have the required time to rise and ripen.

After allowing this process of fermentation to take its course, your land is ready for disk or harrow. If the farmer neglects to give his land the opportunity of ripening, it should be no surprise to him to find the same sour and unproductive; onions, cockerel and peas in his wheat field, cheat and onions in his oats, plantain and wild carrots in his clover, and weeds and grass everywhere.



PREMIUM SEEDS



White Burley Tobacco

Tobacco Seed

TOBACCO SEED.—Our seed is carefully grown and saved from the center stems only.

CULTURE.—Sow seed in February in a plant bed, which has been first thoroughly turned, and is protected with a thin cotton cloth. About the first of June set in rich highly fertilized ground in rows three and a half by three feet. Use Brent's Hemp and Tobacco Special Fertilizer. Cultivate often and worm and sucker as necessary. One ounce of seed sows fifty square yards sufficient to set two or three acres.

We can offer the following varieties:

White Burley	Kentucky Yellow
Red Burley	One Sucker
Stand-up Burley	Big Oronoko
Vuelta de Ahajo	Sweet Oronoko
Big Havana	Improved Yellow Oronoko
Connecticut Seed Leaf	Blue Pryor
Improved Yellow Pryor	Broad Leaf Grooch

Fertilizers

Our two brands have given satisfaction wherever tried. The use of commercial fertilizers has increased enormously of late years throughout the country. Good fertilizers are recommended by all Agricultural Stations. The two brands we offer we believe fill all requirements.

Brent's Tobacco Special

For Tobacco, Hemp, and Gardens, 150 to 300 pounds to the acre.

Write for Sample

Poultry Feeds

Ask for Prices

KACKLE.—A scratch feed for large chickens, being a mixture of clean, wholesome grain and seed, proportioned to make a perfect food for fowls; it contains no oyster-shell nor grit.

CHIRP.—A feed that is ideal for young chicks, containing the highest grade of grain and seeds proportioned to be best adapted to growing chicks. It contains no grit nor shell.

ALFALFA.—Short-cut Alfalfa and Alfalfa meal for feeding during the winter. The short-cut Alfalfa supplies the necessary green food for the fowls. The meal is used in mashes.

CRUSHED OYSTER-SHELLS (Coarse or Fine).—A pan of Crushed Oyster-Shells should always be kept where the chickens have ready access to it. It assists the digestion and gives the necessary lime to make harder egg-shells.

Brent's Grain Grower

The use of this fertilizer will not only increase the yield of the grain crops, but will also give splendid results on Grass and Clover crops that follow.

The land is improved and put in better condition for any crop that follows its use. Broadcast 400 to 500 pounds to acre and harrow in; in hills or drills 200 to 400 pounds.

For corn, if used in hills, a handful to 2 or 3 hills, scattering it so that the fertilizer will not come into direct contact with the seed.

Write for prices and analysis.

SUNFLOWER SEED is a very rich feed and is said to increase the yield of eggs. It is used extensively for feeding parrots.

CHICKEN CHARCOAL.—This is a conditioner, and should always be kept on hand to use when necessary.

MICO-SPAR CUBICAL GRIT (All Sizes.)—Mico-Spar Cubical Grit is the hardest grit known. It will retain its sharp edges after the chicken has eaten it until the last particle is worn away. To the chicken it supplies the place of teeth, and in every way it is better than having the fowls pick up the gravel and small rocks of the yard and farm.

BEEF SCRAPS.—Beef scraps supply the necessary animal food for producing warmth during the winter, when other animal food is lacking.



Dried Vegetables

METHODS OF DRYING†

Three methods of drying have been found by the department specialists to give satisfactory results. These are sun drying, drying by artificial heat, and drying with air blasts, as before an electric fan. Trays for drying by any one of these methods, as well as tray frames for use over stoves or before fans, can be made satisfactorily at home. Frames and trays for use with artificial heat may be purchased complete if desired.

Home-made trays may be made of side and end boards three-fourths of an inch thick and 2 inches wide, and bottom boards of lathing spaced one-fourth of an inch. If desired, $\frac{1}{4}$ -inch galvanized wire mesh may be tacked to the side and end boards to form the bottoms of the trays. Frames for use before fans may be made of wood of convenient size. Frames for use with artificial heat should be made of non-inflammable material to as great an extent as possible. As many as six trays may be placed one above the other when artificial heat is used. In drying before a fan the number of trays that may be placed one above the other will depend, to a large extent, upon the diameter of the fan. In drying in the sun, trays as described may be used or the products to be dried may be spread on sheets of paper or muslin held in place by weights.

PREPARING PRODUCTS FOR DRYING

Vegetables and fruits will dry better if sliced. They should be cut into slices one-eighth to one-fourth of an inch thick; if thicker, they may not dry thoroughly. While drying, the products should be turned or stirred from time to time. Dried products should be packed temporarily for three or four days and poured each day from one box to another to bring about thorough mixing and so that the whole mass will have a uniform degree of moisture. If during this "conditioning" any pieces of the products are found to be too moist, they should be returned to the trays and dried further. When in condition, the products may be packed permanently in tight paper bags, insect-proof paper boxes or cartons, or glass or tin containers.

RECIPES

Spinach and Parsley.—Spinach that is in prime condition for greens should be prepared by careful washing and removing the leaves from the roots. Spread the leaves on trays to dry thoroughly. They will dry much more promptly if sliced or chopped.

Beets.—Select young, quickly grown, tender beets, which should be washed, peeled, sliced about an eighth of an inch thick, and dried.

Turnips should be treated in the same way as beets.

Carrots should be well grown, but varieties having a large woody core should be avoided. Wash, peel, and slice crosswise into pieces about an eighth of an inch thick.

Parsnips should be treated in the same way as carrots.

Onions.—Remove the outside papery covering; cut off tops and roots; slice into one-eighth inch pieces and dry.

Cabbage.—Select well-developed heads of cabbage and remove all loose outside leaves. Split the cabbage, remove the hard, woody core, and slice the remainder of the head with a kraut cutter or other hand slicing machine.

Beet Tops.—Tops of young beets in suitable condition for greens should be selected and washed carefully. Both the leaf stalk and blade should be cut into sections about one-fourth inch long and spread on screens and dried.

Swiss Chard and Celery should be prepared in the same way as beet tops.

Rhubarb.—Choose young and succulent growth. Prepare as for stewing by skinning the stalks and cutting into pieces about one-fourth inch to one-half inch in length and dry on trays.

All these products should be "conditioned" as described.

Raspberries.—Sort out imperfect berries, spread select berries on trays, and dry. Do not dry so long that they become hard enough to rattle. The drying should be stopped as soon as the berries fail to stain the hand when pressed. Pack and "condition."

Shucky Beans.*—Choose late summer or early autumn beans. String and break as for cooking. String on a long thread. Hang near the kitchen stove or in the shade on the porch of the house. If they dry in the sun, it toughens them. After they are dried, put them in sacks. Hang in a dry place. To cook them, break them up, soak over night in clear, cold water. Pour off this water and cook for one hour in clear boiling water. Pour off this water, rinse them and boil in fresh water until they are tender. Pour the water off and add melted butter, hot bacon drippings or white sauce.

Pumpkin and Cusha.*—Cut ripe pumpkins or cusha into rings and peel them. String them or hang them on a rod or stick near the stove in a current of air, or they will rot. They must be hung so that the rings are separate from each other. They are prepared and cooked like "shucky Beans."

Corn.*—Corn is delicious when dried. Take tender roasting ears; steam until nearly done; cut from the cob with a sharp knife; spread thinly upon boards or dishes; put in the sun to dry. If the tops of the grains are shaved off and the pulp scraped out, leaving most of the husk on the cob, it makes a much finer product. In cooking, it should be soaked for an hour or two in cold water before the final cooking.

CAUTION.—In drying any fruit or vegetable, wire screen, mosquito netting, etc., should be stretched over a suitable frame to keep off flies.

Okra.†—Steam until two-thirds done; split in quarters the thickest pods, and dry the same as corn.

Pumpkin.†—Peel and cut in discs about an inch thick or in thin slices; spread in the sun to dry; soak several hours in cold water before cooking.

*College Agriculture, University Kentucky Bulletin.
†U. S. Department Agriculture.



PREMIUM SEEDS



Drying and Canning

VEGETABLES—PRESERVED BY SALT

String Beans.†—String the beans, break as for cooking, pack in stone jars, a layer of beans and a layer of salt. Pack lightly. Cover. Later weight down with a plate and stone. To cook, soak overnight in clear water. Pour off cold water and add boiling water. Boil for one hour. Pour off the water, and add fresh boiling water and cook until tender. Add butter, bacon drippings or white sauce when they are served.

Corn.† Into one gallon of corn which has been cut from the cob stir one pint of salt. Put the corn in a thin muslin or cheese cloth. Put into stone jar; cover the jar with a plate. Before cooking, soak for one hour in fresh water; pour this water off and add boiling water enough to completely cover the corn; boil for one hour. Pour off this water, add enough fresh boiling water to cover the corn and boil until tender. Serve with melted butter.

Pickling Corn and Beans.† Suspend in a barrel of brine whole ears or corn cut from the cob and put into muslin sacks. The corn ferments and gives a product which is acid and liked by some people. This process is similar to making sauer kraut from cabbage.

CANNING

Vegetables Which Can Be Canned

Asparagus	Cauliflower
Beets	Egg plant
Mustard greens	Onions
Celery	Sauer kraut
Peas	Tomatoes
Sweet Potatoes	Beans (String)
Corn and tomatoes	Beans (Lima)
Corn on cob	Beans (Kidney)
Corn and green beans	Parsnips
Pumpkin	Salsify
Tomatoes for soup	Turnips
Pepper	

*Pints and Quarts a Bushel Will Can

	No. 2 Cans	No. 3 Cans
1 Bu.	Pints	Quarts
Apples	30	20
Standard Peaches	25	18
Pears	45	30
Plums	45	30
Blackberries	50	30
Tomatoes	22	18
Lima Beans, shelled	50	30
String Beans	30	16
Sweet Corn	45	25
Shelled Peas	16	10
Sweet Potatoes	30	20

The above list shows the varieties and the amounts different vegetables will can. To save money, prevent waste and to give a variety of food during the winter, are some of the reasons why you should prefer to can and preserve all foods possible this coming season. Space is not

* Pine Mountain School, Pine Mountain, Ky.

** Mrs. S. H. Lewis, Lexington, Ky.

*** Experiment Station, Tuskegee Normal & Industrial Institute Bulletin No. 26.

† College Agriculture, University of Kentucky.

available in our catalog to give the methods of canning. Full information without cost to you can be had by writing the College of Agriculture, University of Kentucky, Lexington, Ky., for "Circular No. 50, Extension Division" or to the Agriculture Department, Washington, D. C., for Farmers' Bulletin No. 359.

WHY CANNED VEGETABLES AND FRUIT SPOIL

Food spoils because tiny living organisms (yeast, mold and bacteria), either in or on it, feed on some of the nourishing material they contain and change it so that it is no longer palatable and may even be harmful. (2) There occurs in fruits and vegetables, eggs, meat and seeds certain substances called enzymes, which, though not alive, yet are the products of living things and have the power to ripen fruit, to start seed growing, meat to decaying. Unless enzymes are destroyed by heat they will ultimately bring decay.

Yeast lives on sugar in vegetables and fruits and so changes them that they are said to be fermented. Yeast is very easily killed by the temperature of boiling water, 212 degrees Fahrenheit. Mold and bacteria reproduce themselves by minute bodies known as spores, which resist heat so successfully it is necessary (in canning some vegetables) to continue the temperature of boiling water for some time to destroy them.

Molds grow on bread, jelly, preserves, etc., and give them an unpleasant odor. Mold and its spores are easily destroyed by heat. Generally bacteria do not develop in food containing a large amount of sugar, such as jellies and preserves, nor in fruits and vegetables containing large amounts of acid. For this reason rhubarb keeps without being sterilized. Tomatoes do not contain as much acid as rhubarb, and yet a sufficient amount to prevent the growth of the kinds of bacteria which would be most troublesome. Corn and lima beans are characterized by the type of bacteria which develops spores especially resistant to heat, and to be preserved must be boiled from three to five hours, or for one hour on each of three successive days. The spores germinate over night; the boiling on the second day kills the spores which have developed over night. The boiling on the third day is a precaution to insure complete sterilization.

TO PRESERVE FRUITS AND VEGETABLES

The purpose of preserving fruit and vegetables is to keep the natural flavor, color and texture of the fruit or vegetables, and yet to destroy the organisms which would feed upon it and spoil it.

To destroy living organisms it is necessary (1) to apply heat, varying in amounts with the kind of fruit or vegetable and the kind of organisms which thrive upon it; (2) to put them into jars which contain no organisms—that is, into jars which have been sterilized; (3) to so tightly seal the jar that no air containing yeasts, mold or bacteria can enter.

* U. S. Department Agriculture.

* U. S. Leaflet, Form N. R.—33. Dept. of Agriculture.



Wheatless Meals

CORN MEAL AS A WHEAT SUBSTITUTE.

High Nutritive Value Justifies More General Use.

To help the public use corn meal as a wheat substitute, the department has ordered large editions of Farmers' Bulletin 565, "Corn Meal as a Food and Ways of Using It," which will be sent on request to all who apply for it. This bulletin shows that corn-meal dishes can be made to take the place of those made of wheat, and supplies more than 50 tested recipes for its use for breakfast, luncheon and dinner.

FOR A WHEATLESS BREAKFAST OR DINNER

As a substitute for wheat breakfast foods, try white or yellow corn meal or hominy grits, served with cream and sugar, butter, sirup or fresh or dried fruit.

As a substitute for wheat biscuits, rolls, or toast, the housewife can employ a dozen different forms of corn bread, such as hoe cake, dodgers, soft or spoon corn bread, hominy bread, corn meal and rye Boston brown bread, Zuñi Indian bread, etc.

Fried corn-meal mush, fried hominy, or corn-meal pancakes, made with very little wheat flour, will be found a pleasing variation from wheat cakes.

Corn-meal codfish cakes, corn-meal scrapple, corn-meal croquettes, corn meal or hominy cooked with meat, fish, cheese, eggs, or milk, will supply nourishing dishes for the hearty courses.

Hominy grits and coarse hominy (sometimes called samp) may be boiled and used like macaroni or other wheat pastes to serve as side dishes with meat.

For dessert, Indian pudding, corn-meal and fig or apple pudding, apple dumplings, corn meal doughnuts, gingerbread, cake, fruit gems, etc., will contribute variety as well as nourishment to the bill of fare.

The housewife who wishes to substitute corn for some but not all of the wheat flour can make excellent raised or light bread, pancakes, waffles, muffins, rolls, graham-flour Indian bread, etc.

That wheat, rice, rye, oats, corn, and potatoes are largely interchangeable as courses of starch in the diet, is made clear in Farmer's Bulletin 808, "How to Select Foods: What the Body Needs."

RECIPES FOR CORN BREAD

Hoe Cake.—Pour one pint of boiling water over one pint of corn meal, add one teaspoonful of salt and one tablespoonful of lard. Bake thoroughly done on greased griddle.

Corn Dodgers.—One pint corn meal, one tablespoonful lard, one teaspoonful salt. Pour three fourths pint of boiling water over this, stirring well. When cold, add enough milk to make stiff

batter. Form into oblong shapes, put them on greased skillet and bake in oven until brown.

Egg Corn Bread.—Use muffin recipe, adding two teaspoonfuls of lard, pour into greased pan (batter should be from one to two inches deep). Bake in oven, when done remove from pan, cut in squares to serve.

Corn Muffins.—Mix two cups of corn meal, one teaspoonful of salt, one teaspoonful of soda, pour over this $1\frac{1}{2}$ cups sour milk, add one beaten egg; put in greased muffin rings and bake in oven.

Batter Cakes.—Mix one cup of corn meal, one teaspoonful soda, one teaspoonful salt with two cups sour milk. Add last one beaten egg. Cook on hot greased griddle.

Spoonbread.—One-fourth cup corn meal, one teaspoon butter, one tablespoon sugar, one teaspoon salt, two eggs, two cups milk. Mix the corn meal and milk and bring slowly to the boiling point and cook a few minutes. Add the butter, sugar, salt, and yolks of eggs. Lastly fold in the whites of eggs beaten stiff. Bake in a hot oven thirty minutes. Serve in the dish in which it is cooked. This serves six people.

Corn Meal Mash.—Add one teaspoonful salt to $3\frac{1}{2}$ cups of boiling water, pour this over one cup of corn meal, put in double boiler and cook one-half hour or longer. If you have no double boiler, put the mush in a small pan and set inside a larger pan partially filled with water.

Mush can be eaten either hot or cold with cream or with butter and sugar. It makes a nice breakfast dish to pour while it is hot in a pan and when cold remove and slice in $\frac{1}{2}$ inch slices; fry brown on both sides in hot grease.

HOT TOMALES

Meat from one-half boiled chicken	1 teaspoon salt
1 clove garlic or one-half medium-sized onion	1 cup corn meal
$\frac{1}{4}$ teaspoon cayenne	2 or 3 small red pep- pers
	Corn husks

Chop the chicken; season with the cayenne pepper, garlic, or the onion finely chopped, and salt; form the meat into little rolls about 2 inches long and three-fourths inch in diameter. Pour boiling water over the meat and stir; use water enough to make a thick paste. Take a heaping tablespoon of the paste, pat it out flat, and wrap a roll of chicken in it; then wrap each roll, as made, in corn husks which have been softened by immersion in hot water, tying the husks with a piece of string close to each end of the roll. Trim off the ends of the corn husks, allowing them to project an inch or two beyond the rolls. Cover the rolls with the broth in which the chicken was cooked, or with boiling salted water. Add two or three small, sharp, red peppers, and boil for 15 minutes.

*Food Thrift Series No. 5. U. S. Dept. Agriculture.

* Farmers' Bulletin 559, U. S. Department Agriculture.



Cow Peas as a Meat Substitute

It is calculated of the 3.4 ounces of protein in a pound of Cow Peas that 2.6 ounces are likely to be digested, while approximately all the protein (2.4 ounces) in a pound of beef is digested. This brings the two food materials close together, so far as their value for tissue formation is concerned, but leaves the fuel value of the Cow Peas considerably in excess over the beef (about 1,300 or 1,400 as compared with 935 calories).

METHODS OF COOKING COW PEAS

Dried Cow Peas should be soaked overnight or an equivalent length of time by day, and as they are likely to ferment, they should be kept in a cool place. When soaked, they double in volume, and when boiled until tender they increase still further in size until every cupful of the dried peas has become nearly two and a half cupfuls of cooked peas. These figures may be helpful to cooks in changing the items in a recipe from raw to cook peas, or vice versa. The skins of Cow Peas may be removed by rubbing the peas between the hands under water. This improves their appearance as the interior of all varieties is white, and probably renders them more completely digestible.

BAKED COW PEAS

Cook 1 quart of large white cow peas slowly in water until they begin to soften. This will require five or six hours. Put them into a bean pot, add one-half pound of salt pork and 1 tablespoonful of molasses. Cover with water and bake slowly six or seven hours. It is well to have the pot covered except during the last hour.

HOPPING JOHN

Soak 1 quart of dried cow peas overnight in water enough to cover. Cook until they are tender, adding more water if necessary. Cook a pint of rice in 3 pints of water, mix the two, season with 2 tablespoonsfuls of butter and 2 teaspoonsfuls of salt. A little beef or pork may be added to the water in which the peas are cooked.

COW PEA SOUP

1 tablespoonful butter or pork fat
1 cupful dried cow peas
1 tablespoonful finely chopped onion
Salt
1 stalk celery, finely chopped

Soak the peas 8 or 10 hours in water enough to cover. Fry the vegetables in the butter, add the peas, in the water in which they are soaked, and cook (preferably in a double boiler) until the peas are tender. Put the mixture through a sieve and add water enough to bring it to the desired consistency. Reheat. If this soup is thickened with 1 tablespoonful of flour mixed with a little water, the pea pulp will be prevented from sinking.

CREAM OF COW PEA SOUP

1 tablespoonful butter
2 cups milk
1 cupful cooked cow peas (green or dried)
A few drops onion juice
1 tablespoonful flour
1 tablespoonful sugar
Salt

Melt the butter, add the flour, and cook thor-

oughly, being careful not to brown it. Add the milk and bring the mixture to the boiling point. Put the peas through a sieve; add peas and seasonings to the milk and reheat. If too thick, add milk or water. Serve with croutons made by heating buttered bread in the oven until it is brown, and cutting into small pieces.

BAKED COW PEAS AND CHEESE A Meat Substitute

1 tablespoonful butter
1 tablespoonful finely chopped onion
1 tablespoonful finely chopped sweet green pepper
2 cupfuls cooked cow peas
½ cupful grated cheese

Press the peas through a sieve to remove the skins, and mix with the cheese. Cook the onion and pepper in the butter, being careful not to brown, and add them to the peas and cheese. Form the mixture into a roll, place on a buttered earthenware dish and cook until brown, basting occasionally with butter and water. Serve hot or cold as a substitute for meat.

PUREE OF PEAS

Soak 1 pint of cow peas in cold water. Cook until soft in just enough water to cover. Drain and pass through a sieve. Season with salt, pepper, ½ cupful of cream, and 2 teaspoonsfuls of brown sugar. Or substitute milk for the cream and add a tablespoonful of butter. Beat thoroughly, reheat, and serve like mashed potatoes.

GREEN PEPPERS STUFFED WITH COW PEAS

Cut sweet green peppers into two pieces lengthwise, remove all seeds and fill each piece with the mixture described in the above recipe. Place in a dish containing a small amount of butter and water. Bake in a moderate oven until the peppers are soft. Baste occasionally.

BAKED TOMATOES WITH COW PEAS

Cut the tops from ripe tomatoes of uniform size, remove the pulp, and add it to the mixture described in the recipe for baked cow peas and cheese. Salt the tomatoes on the inside and fill them with the cow pea mixture. Bake on a buttered dish until the tomatoes are soft.

SANDWICH FILLING

The mixture of cooked peas and cheese may be used for a sandwich filling. In fact, cooked cow peas mashed and freed from the skins by being put through a sieve may form the basis of a large variety of sandwich fillings. The cheese may be omitted and chopped celery or nuts added, or the peas may be mixed with a little butter and a few drops of vinegar or lemon juice. Leaves of lettuce dipped in salad dressing add to the attractiveness of the sandwiches.

COW PEA SALAD

Mix cold cooked cow peas with French dressing and serve on lettuce, endive, or water cress. The proportions for the French dressing are: 3 tablespoonsfuls of salad oil, 1 tablespoonful of vinegar, and one-half teaspoonful of salt. Add a few grains of cayenne pepper.



Soy Beans for Food, Recipes

The whole soy bean may be used for human food like other beans, boiled or baked alone or in combination with pork, potatoes or rice. The characteristic strong flavor of soy beans can be removed easily and completely by soaking over night in three to four quarts of water to a cup of beans. Hot water should be put into a large vessel and the beans should be suspended in a bag or colander just below the surface of the water to allow free diffusion of the substances out of the beans. The water should be changed in the morning and the beans boiled for ten to twenty minutes with a teaspoonful of soda in the water. The soda water should be poured off and the beans can then be boiled or baked in the ordinary way. Without the soda they remain rather tough and rubbery.

The following recipes are for the use of ordinary beans but there is no reason that they should not be used for soy beans if the directions above for preparing the soy beans are followed.

DRIED BEANS

All dried beans require the same preliminary treatment, no matter how they are to be finally cooked and served. Look them over carefully to remove all dirt and pebbles, then wash clean. Soak them overnight in plenty of cold water. In the morning pour off the water and put them in a stewpan with cold water enough to cover them generously. Let them come to the boiling point in this water, then drain. If the beans are old and hard, for each quart put a piece of soda about the size of a large bean in the water in which they are soaked overnight, also in the first water in which they are boiled.

The scalded and drained beans should be put back in the stewpan and covered generously with boiling water. Add 1 tablespoonful of salt for 1 quart of beans. They should now cook slowly, with the cover partially off the stewpan until they have reached the required degree of tenderness. For stewed and baked beans the cooking must stop when the skins begin to crack. For beans served with a sauce they should cook until perfectly tender, but they must not be broken or mushy. For purées and soups they should be cooked until very soft.

PUREE OF DRIED BEANS

Cook 1 quart of beans in water until very soft, then drain well (saving the water) and rub through a puree sieve. Put 1 pint of the strained beans in a stewpan with 2 tablespoonfuls of butter or savory drippings, 1 teaspoonful of sugar, 1 teaspoonful of salt, one-fourth of a teaspoonful of pepper, and hot milk enough to make the purée like thick mush. About half a pint of milk will be right. Cook in the double boiler for one hour, stirring often and adding more milk if too dry. Heat the purée in the center of a hot platter. Garnish with a circle of fried sausages, pork chops, mutton chops, or any fat meat. The purée may be served as a vegetable, with any kind of meat. A soup may be made with the water in which the beans were cooked and the remainder of the strained beans.

DRIED BEANS SAUTE

Cook the beans until tender, but not broken. Drain off the water and save it for soup. For 1 quart of beans put 3 tablespoonfuls of savory drippings or butter in a large-bottomed stewpan. When the fat is hot put in the drained beans, which have been seasoned with a tablespoonful of salt and half a teaspoonful of pepper. Cook over a hot fire for fifteen minutes, frequently turning the beans over with a fork.

Cover and let them cook for half an hour where they will not burn. If the beans are liked moist add a cupful of meat broth, milk, or water before putting them to cook for the last half hour.

This dish may be made more savory by frying a tablespoonful of minced chives, shallot, or onion in the butter or fat before adding the beans. A tablespoonful of fine herbs may also be added to the beans to make them more savory.

DRIED BEANS WITH SAUCE

The well cooked and drained beans may be moistened with any good sauce and cooked for half an hour.

DRIED BEANS IN SALAD

Season the cooked and drained beans with any good salad dressing and serve as a salad.

DRIED BEAN SOUP

1 pint dried beans.
4 quarts water.
1 large onion, minced fine.
4 tablespoonfuls sweet drippings or butter
which gives a better flavor.
3 tablespoonfuls of flour.
1 tablespoonful minced celery or a few
dried celery leaves.
 $\frac{1}{2}$ teaspoonful pepper.
2 teaspoonfuls salt.

Wash the beans and soak them over night in cold water. In the morning pour off the water and put them in the soup pot with 3 quarts of cold water. Place on the fire and when the water comes to the boiling point pour it off (Throw this water away). Add 4 quarts of boiling water to the beans and place the soup pot where the contents will simmer for four hours. Add the celery the last hour of cooking. Cook the onions and drippings slowly in a stew pan for half an hour, stirring often. At the end of this time mash fine and gradually add the water in which the beans were boiled until the soup is like thick cream. Then run through a puree sieve and return to the fire; add the salt and pepper and cook twenty minutes or more. Any kind of beans may be used for this soup; the Lima beans give the most delicate soup, but the large or small white beans are very satisfactory and are less expensive than the Limas.

In cold weather the quantities of beans and flavorings may be doubled, but only six quarts of water are used. The resulting thick soup can be kept in a cold place and a portion boiled up as required and thinned with meat stock or milk.



PREMIUM SEEDS



Farmers' Bulletins

Bulletins in this list will be sent free, so long as the supply lasts on application to any Senator, Representative, or Delegate in Congress, each of whom has a limited allotment of the bulletins, or to the Secretary of Agriculture, Washington, D. C.

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THE C.S. BRENT SEED CO. INC.



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Planting, Maturity and Weight Table

This is for field planting, and where plants and roots are stated, it is necessary to have them ready beforehand. The third column indicates the distance that the plants should stand in the rows, and where seed is sown they should be thinned out to this distance. The fifth column indicates maturity from the time plants are planted in the field, or seed is sown in the field. Also note that the last column is the approximate weight of seeds and not products. Time of planting and maturity is for latitude of Lexington.

* Indicates that the crop can either be planted in the Spring or Fall; if in the Spring, February to April; in the Fall, August and September.

	Time to Sow or Plant	Distance of Rows Apart	Distance of Plants in Rows	Quantity per Acre	Ready to Use	Approximate Weight of Seeds per bu. in lbs.
Artichoke—Tubers	Mar. to Apr.	2½ ft.	2 ft.	6 to 8 bu.	Sept. to Oct.	50
Asparagus—Seeds	Mar. to Apr.	15 in.	4 to 6 in.	8 to 10 lbs.	3 years	60
Asparagus—Roots	Feb. to Mar.	6 to 8 ft.	12 to 18 in.	4,000 to 7,000	2 years	..
Barley	Sept. to Nov.	Broadcast	Broadcast	1½ bu.	July and Aug.	47
Beans—Dwarf	Apr. to Aug.	2½ ft.	4 to 6 in.	1½ bu.	8 weeks	60
Beans—Navy	May to June	2½ ft.	6 in.	34 to 1 bu.	Winter	60
Beans—Soja	May to June	Broadcast	Broadcast	1 to 1½ bu.	Fall and Winter	60
Beans—Pole	May to June	4 ft.	3 ft.	½ to ¾ bu.	10 weeks	60
Beets—Table	Feb. to July	12 to 18 in.	4 in.	6 to 8 lbs.	1½ to 3 mo.	19½
Beets—Sugar	Apr. to June	2½ to 3 ft.	6 to 8 in.	5 to 6 lbs.	Fall and Winter	19½
Buckwheat	June to Aug.	Broadcast	Broadcast	34 to 1 bu.	Fall	50
Cabbage—Plants (early)	Mar. to Apr.	30 in.	15 to 20 in.	10,000, to 14,000	June and July	54
Cabbage—Plants (late)	July to Aug.	3 ft.	2 ft.	7,260	Fall and Winter	54
Carrot	Mar. to June	1 to 2 ft.	3 to 4 in.	3 to 4 lbs.	45 to 70 days	28
Califlower—Plants	Mar. to Apr.	2½ ft.	2 ft.	8,000 to 10,000	3 months	54
Celery—Plants	June to Aug.	3 to 4 ft.	6 to 9 in.	15,000 to 30,000	4 to 5 mo.	37
Clover—Red and Sapling	*Feb. to Sept.	Broadcast	Broadcast	8 to 10 lbs.	Next year	60
Clover—Alsike	*Feb. to Sept.	Broadcast	Broadcast	5 to 8 lbs.	Next year	60
Alfalfa	*Mar. to Sept.	Broadcast	Broadcast	20 lbs.	Next year	60
Clover—Crimson	July to Sept.	Broadcast	Broadcast	12 to 15 lbs.	May 1	60
Corn—Garden	Apr. to July	3 to 3½ ft.	9 to 15 in.	4 to 6 qts.	2 to 3 mo.	44 to 50
Corn—Field (drills)	Apr. to July	3½ to 4 ft.	10 to 18 in.	6 to 8 qts.	3 to 4 mo.	56
Corn—Field (checked)	Apr. to July	3½ to 4 ft.	3½ to 4 ft.	4 qts.	3 to 4 mo.	56
Cucumber	Apr. to July	4 to 5 ft.	4 ft.	2 lbs.	2 to 2½ mo.	39
Egg Plant—Plants	May to June	3 ft.	2½ to 3 ft.	5,000 to 6,000	60 days	39
Endive	Aug.	18 in.	12 in.	4 to 5 lbs.	2 to 2½ mo.	26
Grass Seeds—(Light)	*Feb. to Oct.	Broadcast	Broadcast	½ to 2 bu.	Next year	14
Grass Seeds—(Lawn)	*Feb. to Oct.	Broadcast	Broadcast	80 to 100 lbs.	8 to 10 weeks	20
Horseradish Roots	Feb. to Mar.	2½ ft.	12 to 18 in.	12,000 to 15,000	6 to 8 mo.	..
Kale—Spring	*Feb. to Sept.	Broadcast	Broadcast	6 to 8 lbs.	5 to 6 weeks	56
Kale—Winter	July to Sept.	Broadcast	Broadcast	3 to 4 lbs.	Fall to Spring	54
Kohl Rabi—Plants	Mar. to Apr.	1½ to 2 ft.	10 to 12 in.	21,000 to 34,000	2½ to 3 mo.	56
Lettuce—Plants	*Mar. to Sept.	12 to 15 in.	6 to 8 in.	40,000 to 80,000	1½ to 2 mo.	35
Melon—Musk	May to July	4 to 6 ft.	4 to 6 ft.	2 lbs.	2½ to 3 mo.	32
Melon—Water	May to June	8 to 10 ft.	8 to 10 ft.	3 lbs.	3 months	35
Millet—German	May to July	Broadcast	Broadcast	1 bu.	6 to 7 weeks	50
Mustard	*Mar. to Sept.	Broadcast	Broadcast	4 to 5 lbs.	6 to 8 weeks	56
Oats—Spring	Mar. to Apr.	Broadcast	Broadcast	½ to 2 bu.	July 1	32
Oats—Winter	*Feb. to Sept.	Broadcast	Broadcast	½ to 2 bu.	June 20 to July 10	32
Okra	Apr. to May	2½ to 3 ft.	8 to 10 in.	8 to 10 lbs.	60 to 70 days	48
Onions—for large bulbs	Mar. to Apr.	12 to 14 in.	4 to 5 lbs.	July to Aug.	39
Onions—for sets	Mar. to Apr.	10 to 12 in.	40 to 50 lbs.	July	39
Onion Sets	Feb. Mar. Apr.	12 in.	4 in.	15 to 16 bu.	June	32
Parsley	Mar. to Apr.	12 in.	15 lbs.	July	42
Parsnips	Mar. to Apr.	18 in.	4 to 6 in.	5 to 7 lbs.	Fall and Winter	18
Peas—Smooth	Feb. to Mar.	2½ to 3 ft.	½ to 2 bu.	7 weeks	60
Peas—Wrinkled	Apr. to May	2½ to 3 ft.	½ to 2 bu.	7 to 9 weeks	56
Peas—Canada Field	Feb. to Apr.	Broadcast	Broadcast	½ bu.	June 15	60
Peas—Cow	May to July	Broadcast	Broadcast	½ bu.	3 months	60
Pepper—Plants	May 15	30 in.	15 to 18 in.	11,000 to 14,000	2 to 2½ mo.	28
Potatoes—(Early)	Mar. to Apr.	27 in.	10 to 12 in.	8 to 12 bu.	June to July	60
Potatoes—(Late)	July to Aug.	30 in.	15 to 18 in.	8 to 10 bu.	Oct. to Nov.	60
Sweet Potato—Plants	May 15	3 ft.	20 to 24 in.	7,000 to 8,000	Sept. to Winter	45
Pumpkin	May	8 to 10 ft.	8 to 10 ft.	2 lbs.	Fall	24
Radish	Feb. to Aug.	10 to 15 in.	3 in.	8 to 10 lbs.	24 to 40 days	56
Rape	*Feb. to Sept.	Broadcast	Broadcast	6 to 8 lbs.	6 to 8 weeks	56
Rhubarb—Roots	Feb. to April	4 ft.	2 to 3 ft.	5,000 to 7,000	Next year	..
Rye	Aug. to Nov.	Broadcast	Broadcast	1 to 2 bu.	April 20	56
Salsify	Mar. to Apr.	1½ to 2 ft.	3 to 4 in.	6 to 8 lbs.	Fall and Winter	18
Spinach—Early	*Feb. to Sept.	Broadcast	Broadcast	15 to 20 lbs.	8 weeks	48
Squash—Spring	May	4 ft.	3 ft.	3 lbs.	July	26
Squash—Winter	May to June	6 to 8 ft.	6 to 8 ft.	2 lbs.	Fall and Winter	22
Teosinte	May to June	3 to 3½ ft.	8 to 10 in.	3 to 5 lbs.	Aug. to Oct.	46
Tobacco—Plants	May to June	3 to 3½ ft.	2½ to 3 ft.	4,800 to 5,000	Sept. to Oct.	35
Tomato—Plants	May to July	4 ft.	3 to 4 ft.	2,700 to 3,600	July until frost	20
Turnip	*Feb. to Sept.	Broadcast	Broadcast	½ to 2 lbs.	1½ to 2 mo.	56
Vetch	Aug. to Oct.	Broadcast	Broadcast	50 lbs.	May	50
Wheat	Sept. to Oct.	Broadcast	Broadcast	1 to 1½ bu.	June 20	60

BRENT'S SWEET PEAS



BRENT'S PREMIUM LAWN GRASS